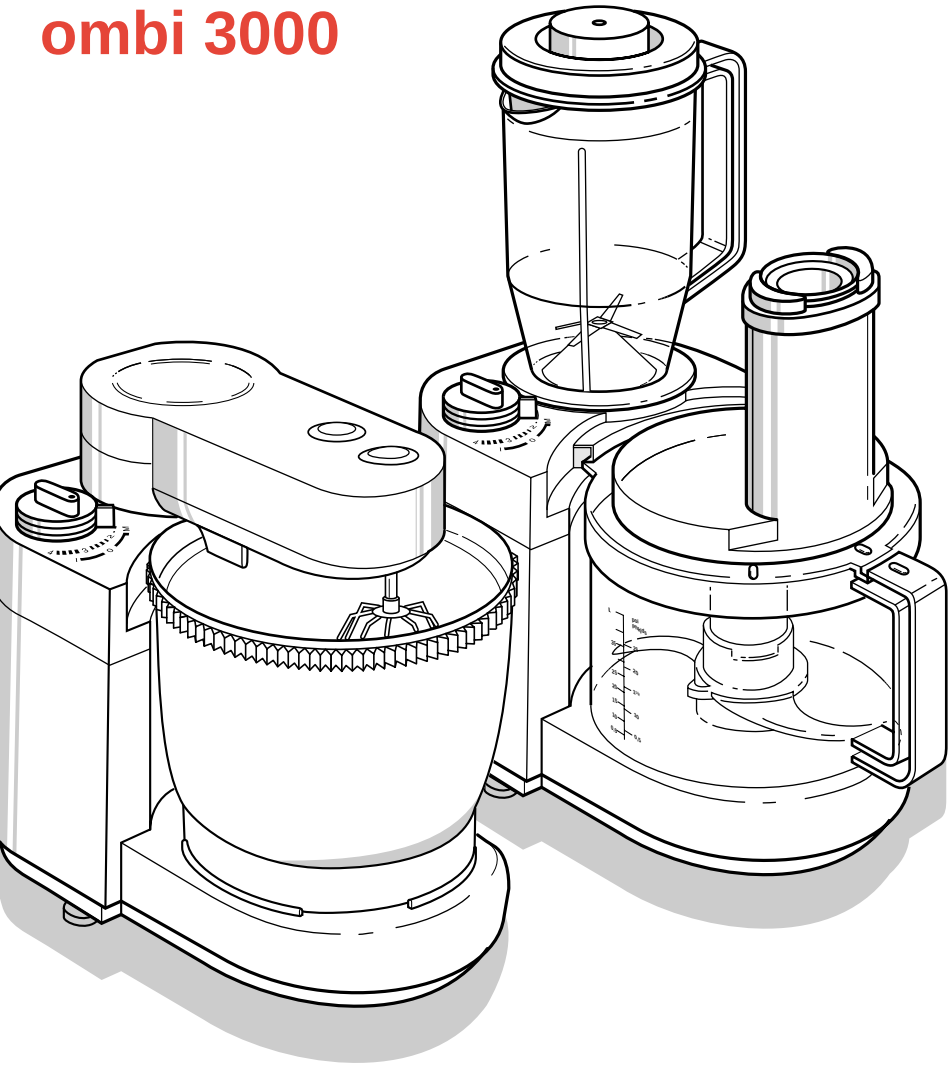
PHILIPS

ombi 3000



PHILIPS

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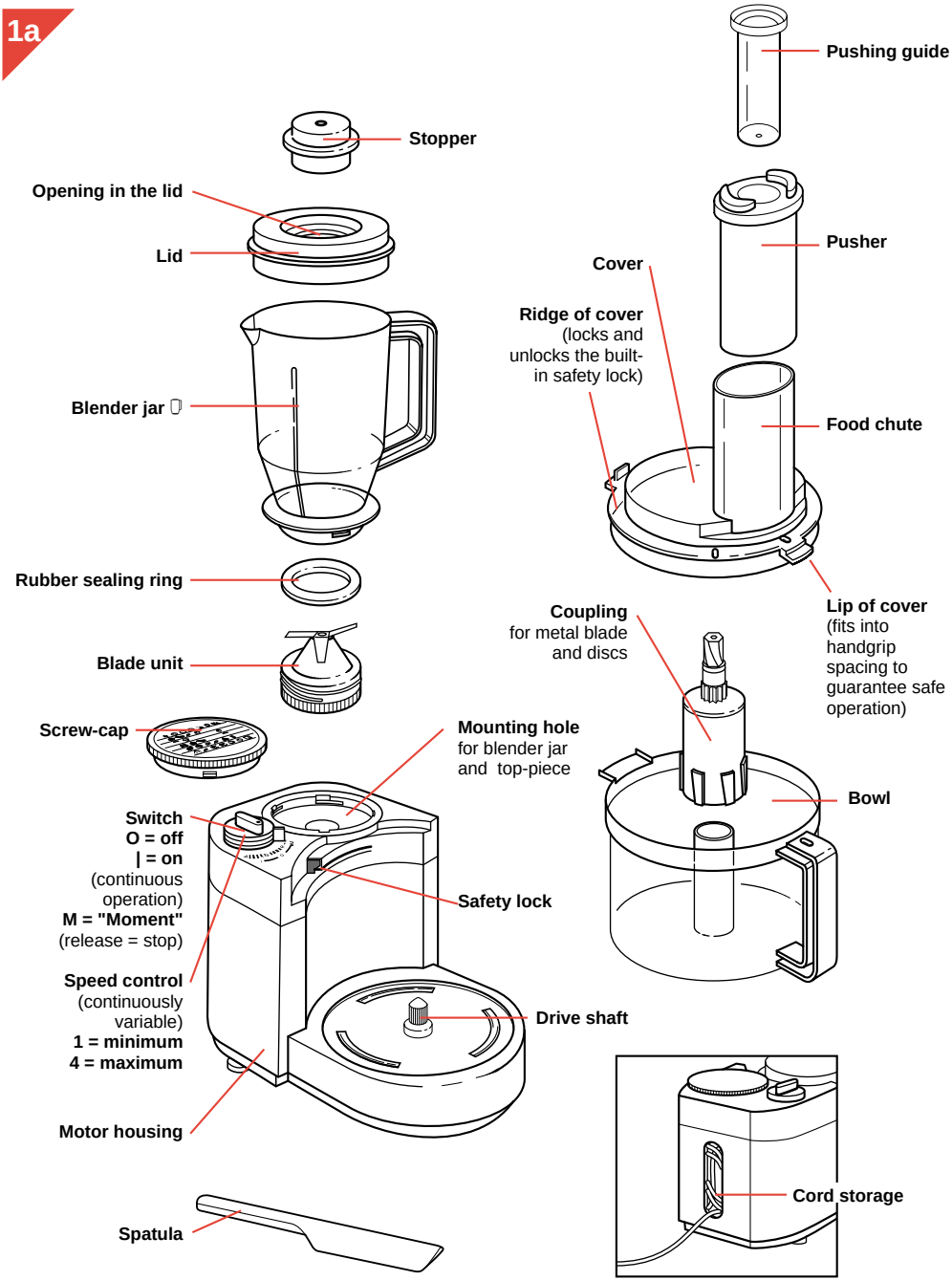
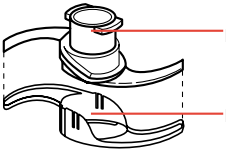
English

1a

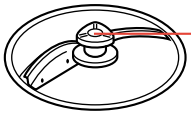

Pushing guide
Stopper
Opening in the lid
Lid
Pusher
Cover
Ridge of cover
(locks and unlocks the built-in safety lock)
Blender jar
Food chute
Rubber sealing ring
Lip of cover
(fits into handgrip spacing to guarantee safe operation)
Coupling
for metal blade and discs
Blade unit
Screw-cap
Mounting hole
for blender jar and top-piece
Bowl
Switch
O = off
| = on
(continuous operation)
M = "Moment"
(release = stop)
Safety lock
Speed control
(continuously variable)
1 = minimum
4 = maximum
Drive shaft
Motor housing
Cord storage
Spatula

1b



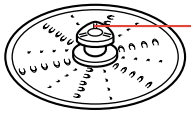
Metal blade

Protective cap

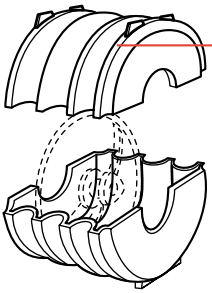


Slicing disc (double-sided)
| = thin
▮ = thick

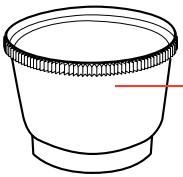
Grating disc (double-sided)
| = medium
▮ = coarse



Grating disc for fine and very fine grating (double-sided)
| = very fine
▮ = fine



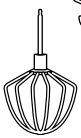
Storage box for discs



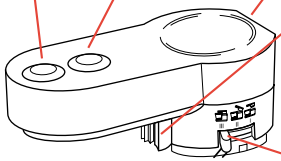
Bowl (for mixing, whisking and kneading)

Stirrer

Kneading hooks



Whisk



Release knob for **whisk**

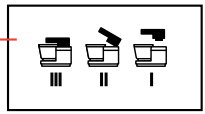
Release knob for **stirrer** and **kneading hooks**

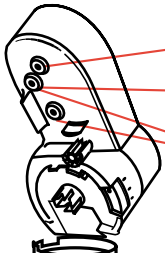
Top-piece (for mixing, whisking and kneading)

Gear wheel to drive the bowl for mixing, whisking and kneading)

3 Positions knob

I release (placing or removing top-piece)
II swing up/down (placing or removing stirrer, whisk or kneading hooks)
III fixed (working position)





Insert opening for **whisk**

Insert opening for **stirrer**

Insert openings for kneading hooks

Automatic Safety Shut-Off (resettable)

Please read these instructions carefully before using the appliance.

To prevent the hazard of damage due to overheating, your appliance is equipped with an automatic safety device which will automatically shut-off the mains power if necessary.
If the instructions below are followed strictly you can safely switch on again after a 15 minute cooling-down period.

If the appliance suddenly stops:

1. **First** remove the mains plug from the wall socket.
2. **Secondly** set the switch to position **O.**
3. Allow a **cooling-down** period of min. **15 minutes.**
4. Insert the mains plug into the wall socket.
5. Set the switch to position **|**.

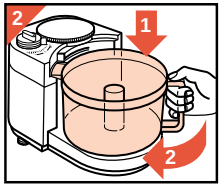
Contact your Philips dealer or an authorised Philips Service Centre if the safety shut-off is activated repeatedly.

Important

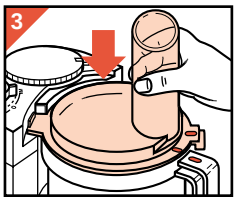
- **Read the instructions in conjunction with the illustrations before using the appliance.**
- **Do not leave the appliance operating unattended.**
- **Do not allow children to operate the appliance.**
- **Care must be taken when handling the metal blade, the blender blade and the slicing disc as these are very sharp.**
- **Remove the protective cap from the metal blade before use.**
- **Let the rotating parts come to a complete stop before opening the cover.**
- **Never put your fingers or e.g. a spatula into the food chute or into the blender jar while operating.**
- **Remove the mains plug from the wall socket after use.**
- **If the mains cord of this appliance is damaged, it must be replaced by the special cord.**
  Apply to your Philips dealer or to the Philips organization in your country.
- **Prior to initial use, wash all the parts which come into contact with food.**
- **Never immerse the motor housing or the top-piece for mixing/kneading/whisking in water or any other liquid. Do not rinse either.**
- **When mixing or blending fluids, do not fill above the maximum level indication on the bowl or the blender jar.**
- **Do not exceed the maximum quantities and processing times indicated in the tables of pages 12-14.**
- **Place the lid on the bowl in the right manner. The built-in safety lock then becomes unlocked and the appliance can be switched on.**
- **Keep these instructions for future reference.**

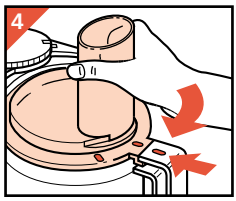
Positioning the bowl

- Move the handle in the direction of the arrow (2) until it stops.



Positioning the cover





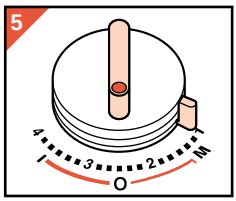
- Move the cover firmly in the direction of the arrow (fig. 4) until it stops and the markings on the cover lip and on the bowl (hand grip) meet.

Built-in safety lock

Only if **in the right manner** (see indication marks)
- the **cover** has been screwed onto the bowl, and also
- either the **blender jar, top-piece for mixing/kneading/whisking** or the **screw-cap** has been screwed onto the blender jar mounting hole, the built-in safety lock is released so that the appliance can be switched on.
  For that reason, please give figs. 3 and 4 extra attention!

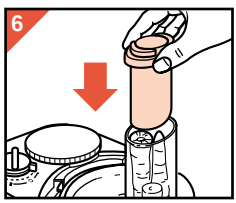
After use

- Set the switch to position **O**.
- Now you can release the cover from the bowl by turning the cover anti-clockwise.

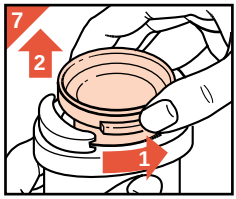


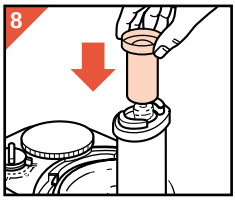
Food chute and pusher

- Use the pusher to feed ingredients through the food chute.



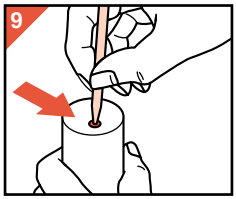
- You can keep the pusher in the food chute to serve as a stopper while operating. This will prevent splashing and making dust.
- The pusher is equipped with a pushing guide.
- The pushing guide can be released from (and fixed onto) the pusher by rotating (fig. 7).
  If released, the pushing guide and the smaller filling opening can be useful when processing e.g. carrots, and if the portion is too small to fill the food chute (fig. 8).

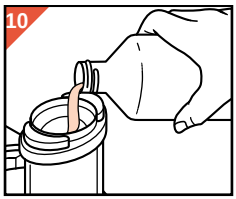




Please note: use the pushing guide only if the pusher is in the food chute.

- At the bottom side of the pushing guide you will find an indication where you can pierce a small opening, using a pointed object (fig. 9).
  Through this opening you can from time to time add small quantities of liquid (e.g oil while making mayonnaise) (fig. 10).
- There are level indications (ml) on the pushing guide for measuring liquids.





Accessories (see pages 94, 95)

When ordering items for replacement or to expand the possibilities of your appliance please refer to the service number or type number.

- **Standard accessories are:**
- metal blade
- slicing disc fine/thick (double-sided)
- grating disc medium/coarse (double-sided)
- grating disc fine/very fine (double-sided)
- whisk
- kneading hooks
- coupling
- spatula
- pusher with pushing guide
- blender accessory
- storage box for discs
- stirrer

- **Also available as optional extras**

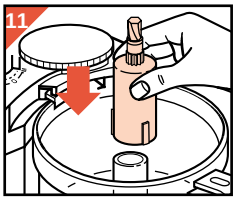
(Please ask your dealer if the extra accessories are available in this country.)

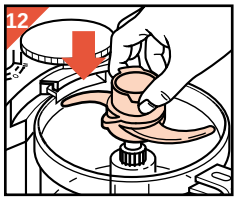
- grating/slicing combined disc (medium/medium)
- grating disc, single-sided (extra-fine)
- chipper disc (French fries, turnip cabbage)
- citrus press accessory
- juice extractor accessory
- potato peeler disc
- chopper accessory.

Metal blade

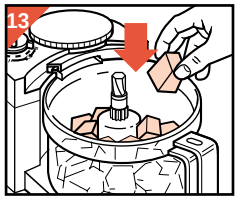
Take care: the cutting edges are very sharp!

- The metal blade is suitable for chopping, mixing, blending, puréeing and making dough for pastry and shortbread.





- Successively position the bowl (fig. 2), the coupling (fig. 11) and then the metal blade (fig. 12).
- Put the ingredients into the bowl (fig. 13).



- Place the cover (fig. 3, 4) and put the pusher into the food chute (fig. 6).

Tips:
- Pre-cut large pieces into cubes of about 3 cm (or 1").
- Avoid overprocessing due to excessive operation. (Also when using the **M** ("Moment") setting.)
- When chopping (hard) cheese, take care not to keep the motor running too long. Then the cheese could get warm and turn lumpy.
- If food should get caught around the metal blade, or when particles of food should stick to

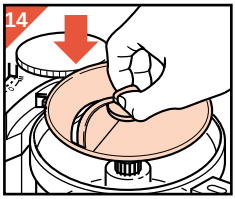
the inside of the bowl:
- first switch the appliance off,
- take the cover from the bowl
- and remove the food from the metal blade or from the bowl using the spatula.

• Do not chop very hard ingredients, such as coffee beans, nutmeg and lumps of ice: these would blunt the metal blade.

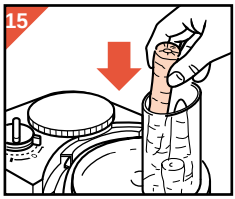
Slicing disc and grating discs /

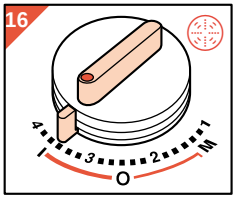
Take care: the cutting edges of the slicing disc are very sharp! Therefore, always hold the disc by its central holder.

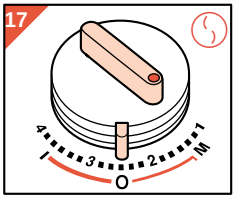
- Put on the bowl and the coupling (fig. 2, 11).
- Position the disc with the side to be used facing upwards. (With double-sided discs:
  | for thin slicing or fine grating;
  ▮ for thick slicing or coarse grating.)
  (Fig. 14.)



- Place the cover (fig. 3, 4).
- Feed the ingredients into the food chute (fig. 15).
- Put the pusher on top of the food (fig. 6) and press lightly.







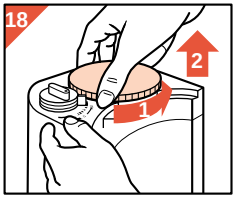
- For **grating** set the speed control to position **3** or **4** and the switch to position **|** (fig. 16).
- For **slicing** set the speed control to position **2** or **3** and the switch to position **M** (fig. 17). (Also refer to the table on pages 12 - 14.)
- Press the ingredients downwards using the pusher (fig. 6). Apply steady and moderate pressure.
  Especially when processing e.g. carrots it is advisable to use the pushing guide (fig. 7).

Tips:
- Pre-cut large pieces to make them feed into the chute.
- Fill the food chute evenly for the best results.
- Empty the bowl every now and then when processing large amounts.

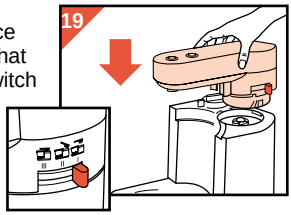
Whisk , Stirrer , Kneading hooks

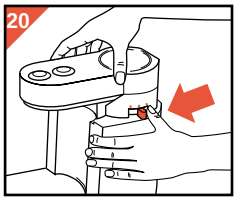
- The whisk is suitable for airy whipping eggs, white of egg, "toppings" for desserts, instant pudding, cream and batter for cake.
- The stirrer is especially suitable for mixing dried fruit into batter for fruit cake and for folding-in flour into sponge-cake batter.
- The kneading hooks are especially designed for kneading dough with yeast (e.g. for bread) and dough for shortbread.

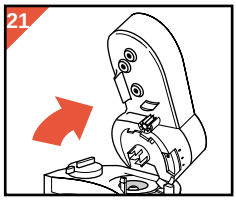
- Unscrew the covering plate (fig. 18).



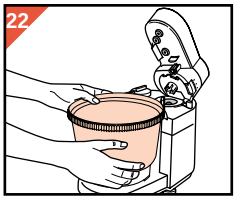
- Place the top-piece (fig. 19). Ensure that the 3-positions switch is in rear position when doing so.

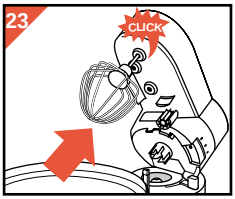


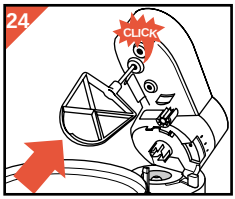




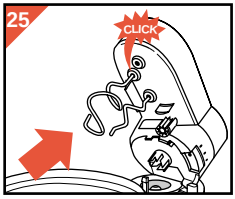
- Set the 3-positions switch to central position (fig. 20).
- Set the top-piece into slanted position (fig. 21).
- Place the bowl (fig. 22).



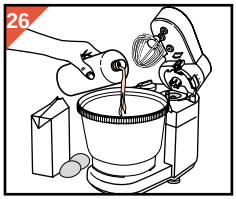




- Place either the whisk (fig. 23), the stirrer (fig. 24) or the two kneading hooks (fig. 25).
  Push firmly into place! ("Click!")



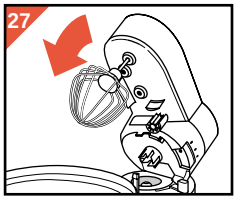
- Put the ingredients into the bowl (fig. 26).

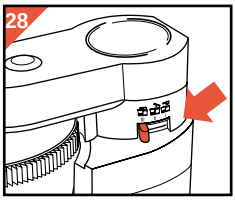


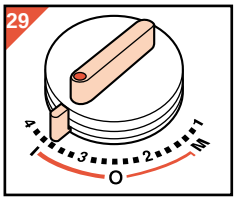
Tip:

When using the kneading hooks, first pour the liquid(s) into the bowl.
Then add the dry ingredients.

- Press the top-piece downwards (fig. 27).

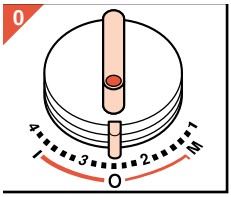


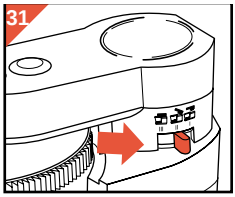




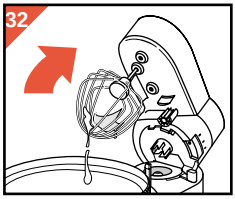
- Set the 3-positions switch in forward position (fig. 28).
- Set the switch to position **I** and the speed control to speed **3-4** (fig. 29). (Please also refer to the table on pages 12 - 14.)

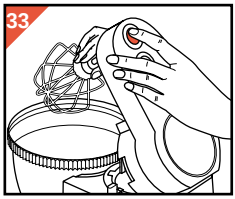
After use:

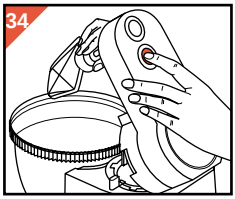




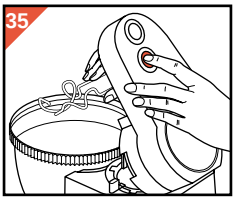
- Set the switch to position **O** (fig. 30).
- Set the 3-positions switch to the central position (fig. 31).
- Set the top-piece into slanted position (fig. 32).





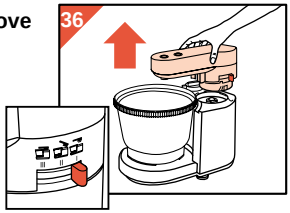


- Release the whisk (fig. 33), the stirrer (fig. 34) or the kneading hooks (fig. 35) by pressing the release button.



If you wish to remove the top-piece:

- First set the 3-positions switch to position **I** (fig. 36).
- Then pull the top-piece straight upwards.



Recipe for two loaves of (white) bread
1000 g flour for (white) bread, 30 g soft butter or margarine, 50 g new yeast (for dried yeast: see instructions on packaging), approx. 600 cc water (35-40° C / 95-104° F), 20 g salt, 20 g sugar, 2 black aluminium baking tins (approx. 30 cm / 12" long).

- Make the appliance ready for use as described.
- First put the water, sugar and yeast into the bowl. After that, add the other ingredients.
- Let the appliance operate for **max. 8 minutes.**
- Switch off. Transfer the dough from the bowl into a separate (large) bowl and cover it with a damp cloth.
- Allow the dough to rise in a moderate warm temperature (35-40° C / 95-104° F, e.g. in a pre-warmed oven or on a radiator) for approx. 20 minutes.
- After the dough has risen, beat it flat and shape it into a ball.
- Place the dough back into the separate bowl and cover it with the damp cloth. Allow it to rise in a moderate warm temperature for another 20-30 minutes.
- After this period, beat it flat and divide it into two portions. Roll it into the shape of the baking tins.
- Grease the inside walls of the baking tins.
- Put the dough into the baking tins and cover them with the damp cloth. Allow the dough to rise in a moderate warm temperature for another 45 minutes.
- Remove the cloth. Place the baking tin with the dough in a low position in a pre-heated (approx. 225 °C / 440 °F) oven.
- Bake at 225 °C / 440 °F for approx. 35 minutes.

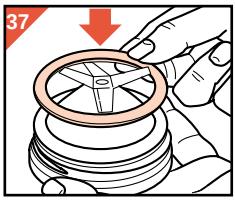
Tips
- Also when using **bread-mix,** closely follow the above mentioned instructions on kneading, processing and baking for the best results.
- When using **wholemeal flour,** take approx. 700 cc of water and bake for approx. 40 minutes.

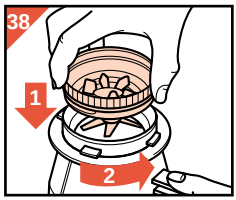
Blender accessory

Important

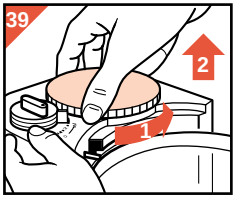
- **The blender accessory can only operate if the bowl with cover and the blender jar have been placed correctly.**
- **Never attempt to process food in the blender jar and in the foodprocessor bowl simultaneously.**
- **Before use: do not insert the plug into the wall socket until the blender jar with blade unit and lid are correctly mounted on to the motor unit.**
- **After use: remove the mains plug from the wall socket before detaching the blender jar from the motor unit.**
- **This accessory is suitable for very fine blending and puréeing. (E.g. soups, sauces, milkshake, baby food, vegetables, fruit, thin batters, paté.) If necessary, cut solid ingredients into smaller pieces before putting into the blender jar.**
- **Do not fill with ingredients hotter than 80° C (approx. 175° F).**
- **To prevent spillage, do not overfill. Maximum jar capacity for liquids is ½ litre (= approx. 0.9 pint).**
- **Never remove the lid while the blender is operating.**

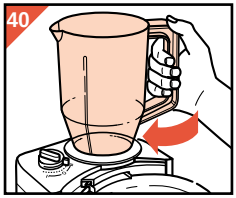
Assembling



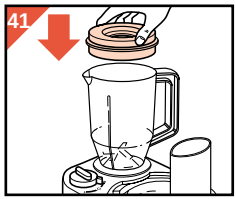


- Position the rubber sealing ring on the rim of the blade unit (fig. 37).
- Mount the blade unit on to the jar by turning it firmly (!) anti-clockwise until locked (fig. 38).





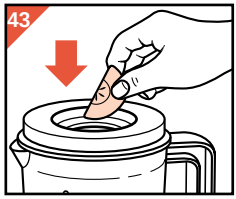
- Unscrew the covering plate (fig. 39).
- Turn the jar clockwise until locked (fig. 40).



- Place the lid onto the jar (fig. 41).
  For disassembling proceed in reverse.

Tips:

- Liquid ingredients (e.g. oil for the preparation of mayonnaise) can be added through the small aperture in the stopper when placed upside down (fig. 42).



- The opening in the lid can be used for adding ingredients when the motor is running. Unlock the stopper by turning (fig. 43).
- If blending is prolonged the results will generally be finer.
- From time to time, it may be necessary to interrupt the blending and remove particles sticking onto the jar.
  First set the switch to position **O** and unplug. Then remove the lid.
  Use a soft spatula. Keep this at a safe distance (approx. 2 cm or 1") from the blades.

Blender recipes

Milkshake (2 - 3 persons)
2½ dl apple juice, 1½ dl cold milk,150 g vanilla ice-cream, 1½ tablespoonfuls of orange lemonade syrup.
Put all ingredients into the blender and blend for approx. 1 minute.

Pine-apple soda (2 - 3 persons)
2½ dl pine-apple juice, 1½ dl orange juice,
2 tablespoonfuls of lemon juice, soda,
2 tablespoonfuls of orange liqueur to taste.
Put all ingredients except the soda into the blender and blend for approx. 15 seconds. Fill the glasses up with soda.

Chicken liver paté
Approx. 150 g soft butter, 1 chopped onion,
350 g chicken livers, 1 dl chicken broth,
¼ teaspoonful of salt, ½ teaspoonful of paprika powder, ½teaspoonful of curry powder, pepper to taste, ½ teaspoonful of Worcester sauce,
2 tablespoonfuls of Cognac brandy or Port wine,
100 g shelled walnuts.
Heat 1 tablespoonful of butter and fry the onion until golden brown. Fry the chicken livers for 3-5 minutes. Then add the chicken broth. Let the mixture cool down for some time. Then blend it together with the herbs, salt, pepper and Worcester sauce. Do not switch off. Add the soft butter in portions. Finally, pour in the Cognac brandy or Port wine. Scoop the paté into a paté pot and garnish with walnuts. Let the paté cool down until cold through and through. Serve with toast.

Tomato soup
1 kg tomato, 5 dl broth, 1 tablespoonful of butter,
2 chopped onions, 3 tablespoonfuls of flour,
1¼ dl double cream, pepper to taste, some celery, parsley and thyme.
Heat the butter and fry the chopped onions until golden brown.
Cut the tomatoes into pieces. Purée the tomatoes (in two portions) together with the pepper, celery, parsley, thyme and flour. Add the mixture to the fried onions. Pour in the broth.
While stirring, heat up and boil the soup for approx. 3 minutes.
Whip the double cream until stiff. Put the soup into the plates and garnish with the whipped cream and chopped parsley.

Cleaning

- Always remove the plug from the wall socket before cleaning the motor housing. The motor housing may be wiped with a damp cloth. Never immerse the motor housing in water. Never pour water over it.
- Wash the items which have been in contact with the food in warm soapy water immediately after use. Do not clean in a dishwasher.
- Take care when cleaning the metal blade and slicing disc: the cutting edges are very sharp!
- Ensure that the cutting edges do not come into contact with hard objects as this might make them blunt.

Symbols on pages 12 - 14

= metal blade
= slicing disc
= grating disc
= whisk
= kneading hooks
= stirrer
= blender

The appliance does not function as expected?

If your food processor should not function properly, please read through the following list. Also refer to the corresponding sections in these instructions for use!

Problem:	Possible solution:
- The switch does not work.	- Position bowl and/or cover correctly and turn in the indicated direction. (You will hear "Click!") - Position the blender or screw-cap correctly and turn in the indicated direction. - When kneading, whipping or mixing in the open bowl (using the top-piece): set the 3-positions switch to position **|||**.
- Disappointing results with chopping, cutting or grating.	- Select appropriate speed. Please refer to the indications on the appliance and to these instructions for use.
- Disappointing results with whisking white of egg.	- If required, add some lemon juice or salt.
- Disappointing results with whipping cream.	- Process cream which is at refrigerator temperature (approx. 6 °C / 43 °F).

FOR U.K. ONLY:

This appliance is supplied with a non-rewireable 13 A plug. The plug must never be used without the fuse cover being in place.
If a replacement fuse cover is required it must be of the same type or colour as the coloured insert around the fuse cover. Replacement fuse covers are available from Electrical Retailers or direct from Philips,
tel. No. 0181 - 689 - 2166 Ext. 8014.
Replacement 3A fuses must be BSI or ASTA BS 1362 approved.

Important safety information
If the non-rewireable plug is not suitable for the socket outlets in your home it can be removed and replaced by a plug of the correct type.
The non-rewireable plug must be cut from the mains cord, the fuse removed, and the plug safely discarded to prevent further use.
The removed plug can be hazardous if inserted into a live mains socket.

Fitting a Plug

IMPORTANT
The wires in the mains lead are coloured in accordance with the following code:

BLUE	**-**	**NEUTRAL**
BROWN	**-**	**LIVE**

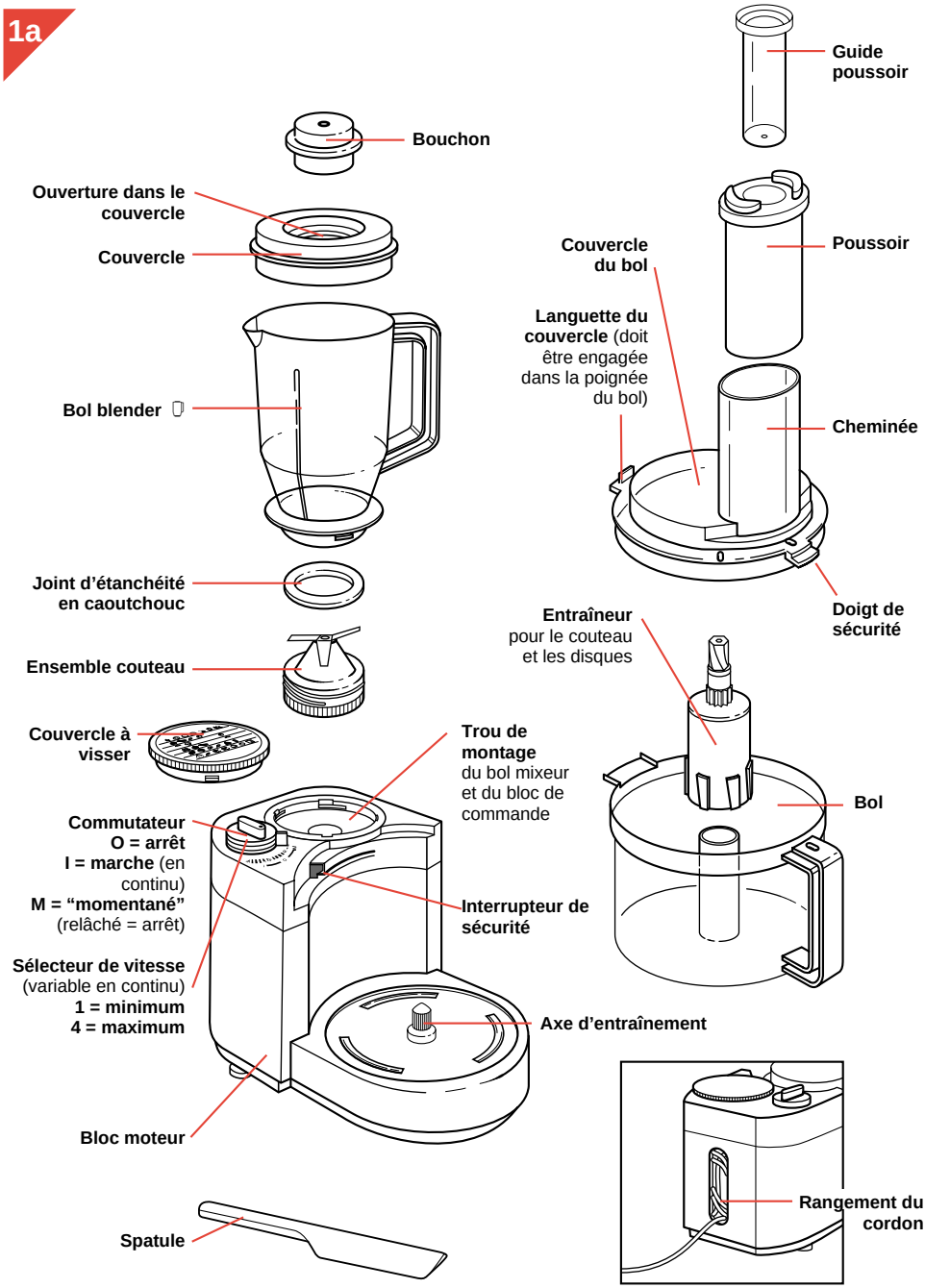
As the colours of the wires in the mains lead of this appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured **BLUE** must be connected to the terminal which is marked with the letter **"N"** or coloured **BLACK.**
The wire which is coloured **BROWN** must be connected to the terminal which is marked with the letter **"L"** or coloured **RED.**
DO NOT CONNECT either of these wires to the earth terminal in the plug which is marked with the letter **"E"** or by the earth symbol ⏚ or coloured **GREEN,** or **GREEN AND YELLOW.**

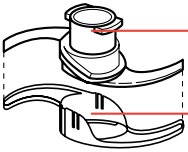
If a 13 amp. 3 pin plug is fitted it must be an "approved plug" conforming to BS1363-1986.
Note: If the terminals of the plug are unmarked or if you are in any doubt consult a qualified electrician.

Français

1a

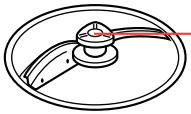

Guide poussoir
Bouchon
Ouverture dans le couvercle
Couvercle
Couvercle du bol
Poussoir
Languette du couvercle (doit être engagée dans la poignée du bol)
Bol blender
Cheminée
Joint d'étanchéité en caoutchouc
Doigt de sécurité
Entraîneur pour le couteau et les disques
Ensemble couteau
Couvercle à visser
Trou de montage du bol mixeur et du bloc de commande
Bol
Commutateur
O = arrêt
I = marche (en continu)
M = "momentané" (relâché = arrêt)
Interrupteur de sécurité
Sélecteur de vitesse (variable en continu)
1 = minimum
4 = maximum
Axe d'entraînement
Bloc moteur
Rangement du cordon
Spatule

1b



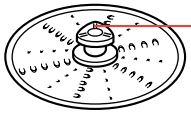
Couteau

Gaine de protection

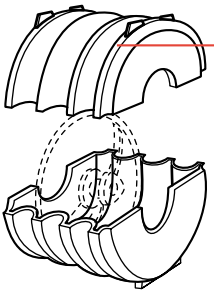


Disque à trancher (réversible)
I = fin
▮ = épais

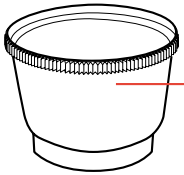
Disque à râper (réversible)
I = moyen
▮ = gros



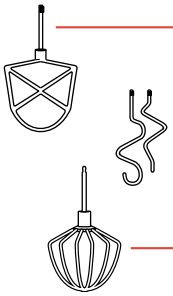
Disque à râper fin et très fin (réversible)
| = très fin
▮ = fin



Boîte de rangement des disques



Bol



Mélangeur

Crochets à pétrir

Fouet

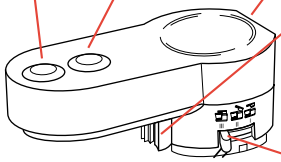
Bouton de déverrouillage du fouet

Bouton de déverrouillage du mélangeur et des crochets à pétrir

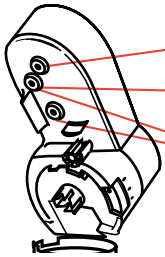
Bloc de commande (pour mixer, fouetter et pétrir)

Roue d'engrenage du bol (pour mixer, fouetter et pétrir)

Commutateur 3 positions



I déverrouillage (pour mettre en place ou retirer le bloc de commande)
II position haut/bas (pour mettre ou retirer le mélangeur, le fouet ou les crochets à pétrir)
III fixé (fonctionnement)



Trou d'insertion du fouet

Trou d'insertion du mélangeur

Trous d'insertion des crochets à pétrir

Dispositif de sécurité automatique (réarmable)

Veuillez lire ces instructions attentivement avant d'utiliser l'appareil.

Afin d'éviter tout dommage dû à une surchauffe, l'appareil est équipé d'un dispositif de sécurité automatique qui coupe automatiquement l'alimentation en cas de besoin.
Si vous suivez scrupuleusement les indications ci-dessous, vous pouvez remettre en marche votre appareil après une période de refroidissement de 15 minutes.

Votre appareil s'arrête brusquement:
1. **Premièrement,** débranchez l'appareil.
2. **Deuxièmement,** mettez le commutateur sur la position **O** (arrêt).
3. Attendez **15 minutes** que l'appareil **refroidisse.**
4. Branchez l'appareil.
5. Mettez le commutateur sur la position I (marche).

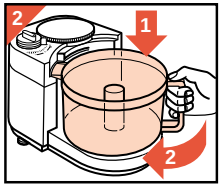
Veuillez contacter votre revendeur Philips ou un réparateur indépendant agréé Philips en cas de répétition intempestive du dispositif de sécurité automatique.

Important

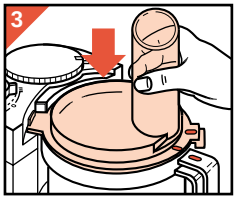
- **Lisez ces recommandations en même temps que les illustrations avant d'utiliser votre appareil.**
- **Ne laissez pas l'appareil fonctionner sans surveillance.**
- **Ne laissez pas les enfants utiliser l'appareil.**
- **Faites très attention en prenant les couteaux et les disques tranchants, car ils sont très aiguisés.**
- **Enlevez la gaine de protection du couteau avant utilisation. Remettez-la après nettoyage.**
- **Attendez l'arrêt total des parties en rotation avant d'ouvrir le couvercle.**
- **Ne mettez jamais vos doigts ou tout autre objet dans la cheminée de remplissage.**
- **Débranchez l'appareil après utilisation.**
- **Si le cordon d'alimentation de l'appareil est endommagé, il doit être remplacé par un cordon équivalent. Adressez-vous à votre revendeur Philips ou au réparateur agréé Philips Appareils Domestiques de votre région.**
- **Avant la première utilisation, nettoyez toutes les parties en contact avec les aliments.**
- **N'immergez jamais l'ensemble moteur dans l'eau ni dans aucun autre liquide. Ne le rincez pas non plus.**
- **Quand vous mixez ou mélangez des liquides, ne dépassez pas le repère de remplissage maximum du bol.**
- **Ne dépassez pas les quantités maximum et les temps d'utilisation indiqués dans les tableaux des pages 25-27.**
- **Placez correctement le couvercle du bol (avec le bloc moteur) pour qu'il déverrouille l'interrupteur de sécurité, permettant ainsi la mise en marche du moteur.**
- **Gardez ce mode d'emploi pour usage ultérieur.**

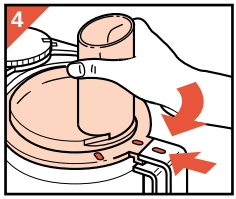
Mise en place du bol

- Poussez la poignée dans le sens de la flèche jusqu'au déclic.



Mise en place du couvercle





- Faites tourner le couvercle dans le sens de la flèche (fig. 4), jusqu'à ce que les marques sur le couvercle et sur le bol (poignée) coïncident.

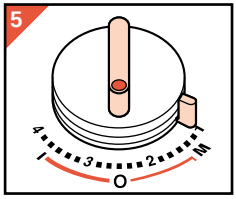
Interrupteur de sécurité intégré

L'interrupteur de sécurité est déverrouillé et l'appareil peut être mis en marche, uniquement si:
- le **couvercle** a bien été vissé sur le bol, et
- le **bol mixeur** ou le **couvercle à visser** ont bien été positionnés.

Suivez donc bien les illustrations des fig. 3 et 4.

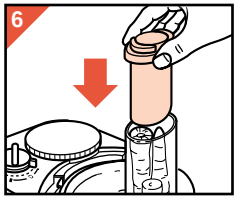
Après utilisation

- Mettez le commutateur sur la position **O**.
- Retirez le couvercle du bol en le faisant tourner dans le sens inverse des aiguilles d'une montre.

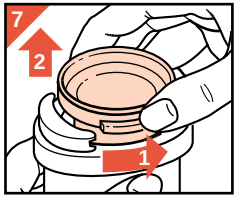


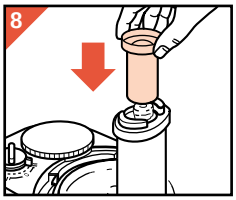
Cheminée de remplissage et poussoir

- Utilisez le poussoir pour introduire les aliments dans la cheminée.
- Vous pouvez laisser le poussoir dans la cheminée pour éviter les éclaboussures pendant l'utilisation.



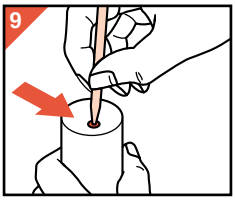
- Le poussoir est équipé d'un guide.
  - Le guide poussoir peut être retiré du poussoir (et fixé à nouveau) en tournant. Vous pouvez utiliser le guide poussoir et la petite ouverture pour les carottes par exemple, ou si vous ne remplissez pas entièrement la cheminée (fig. 8).

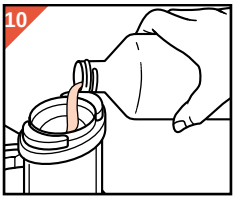




Nota: Le poussoir ne doit être utilisé que lorsque le guide poussoir est dans la cheminée.

- A la partie inférieure du guide poussoir, vous trouverez un repère où vous pouvez percer un petit trou en utilisant un objet pointu (fig. 9). Cette ouverture vous permet d'ajouter de petites quantités de liquide (par ex. de l'huile lors de la préparation d'une mayonnaise) (fig. 10).
- Des indications de niveau (ml) sur le guide poussoir vous permettent de mesurer les liquides.





Accessoires **(voir pages 94, 95)**

Dans le cas de commande d'accessoires en remplacement ou supplémentaires pour votre appareil, veuillez vous référer aux n° prévus en service.

- **Les accessoires standard sont:**
- couteau
- disque à trancher fin/épais (réversible)
- disque à râper moyen/gros (réversible)
- disque à râper fin/très fin (réversible)
- fouet
- crochets à pétrir
- entraîneur
- mélangeur
- spatule
- poussoir avec guide poussoir
- accessoire mixer
- coffret de rangement des disques

- **D'autres accessoires sont disponibles en option**
  (Demandez à votre revendeur si ces accessoires sont disponibles dans votre pays.)

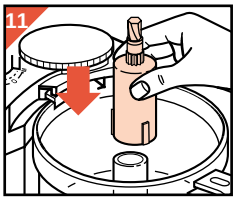
- disque double combiné pour émincer/râper (moyen)
- disque à 1 face utile pour râper (extra fin)
- disque coupe-frites
- accessoire presse-agrumes
- accessoire centrifugeuse
- disque épluche pommes de terre
- accessoire hachoir

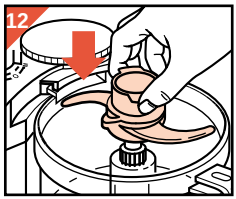
Pour tout renseignement concernant les accessoires vous pouvez contacter notre Service Consommateurs Philips
Tel (1) 64 80 54 54.

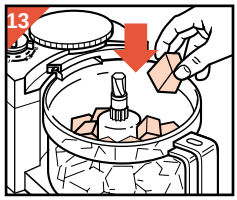
Couteau

Faites attention: les lames sont très coupantes!

- Avec le couteau, vous pouvez hacher, mélanger, mixer, faire la purée et les pâtes à pain ou à gâteaux.







- Mettez successivement en place le bol (fig. 2), l'entraîneur (fig. 11), et le couteau (fig. 12).
- Mettez les ingrédients dans le bol (fig. 13).
- Emboîtez le couvercle (fig. 3,4) et mettez le poussoir dans le cheminée (fig. 6).

Conseils:

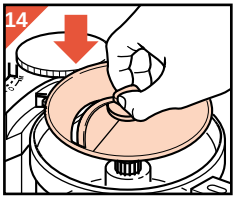
- Précoupez vos aliments en dés de 3 cms de côté.
- Evitez de trop remplir le bol (même sur la position **M**).
- Lorsque vous hachez du fromage (dur), ne laissez pas tourner le moteur trop longtemps, car le fromage pourrait s'échauffer et devenir

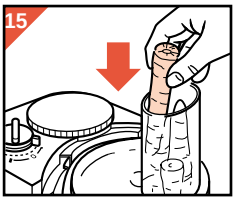
grumeleux.
- Si des aliments s'enroulent autour du couteau ou collent au bol:
  - débranchez d'abord l'appareil,
  - retirez le couvercle,
  - enlevez-les ensuite avec la spatule.
- Ne hachez pas des ingrédients trop durs tels que des grains de café, des noix de muscade ou des glaçons: cela pourrait émousser les lames du couteau.

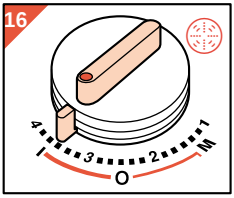
Disques pour trancher et râper /

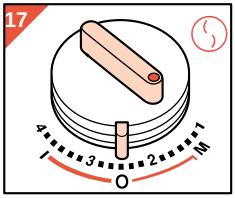
Faites attention: les lames du disque à trancher sont très coupantes! Pour tenir le disque, prenez-le toujours par la prise centrale en plastique.

- Mettez en place le bol et l'entraîneur (fig. 2, 11).
- Placez le disque avec la face à utiliser dirigée vers le haut.
  | pour émincer ou râper fin;
  ▮ pour émincer ou râper épais. (Fig. 14.)
- Mettez le couvercle (fig. 3, 4).
- Mettez les aliments dans la cheminée de remplissage (fig. 15).
- A l'aide du poussoir, appuyez légèrement sur les aliments (fig. 6).
- Pour **râper**, mettez le sélecteur de vitesse sur la position **3** ou **4**









et le commutateur sur **I** (fig. 16).

- Pour **émincer**, mettez le sélecteur de vitesse sur la position **2** ou **3** et le commutateur sur **M** (fig. 17). (Voir aussi tableau pages 25-27.)
- Appuyez de façon régulière et modérée sur le poussoir (fig. 6).
  Il est conseillé d'utiliser le guide poussoir spécialement quand vous préparez des carottes (fig. 7).

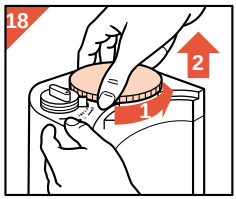
Conseils

- Coupez les aliments grossièrement pour les introduire dans la cheminée de remplissage.
- Remplissez la cheminée de façon régulière pour obtenir de meilleurs résultats.
- Videz le bol fréquemment lorsque vous traitez d'importantes quantités d'aliments.

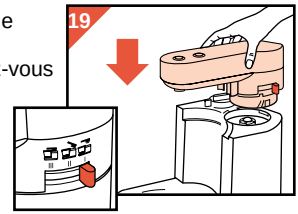
Fouet , mélangeur , crochets à pétrir

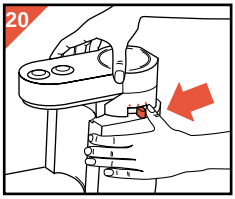
- Avec le fouet, vous pouvez battre des oeufs entiers, monter des blancs en neige, faire des glaçages pour desserts, des puddings instantanés et de la crème.
- Avec le mélangeur, vous pouvez préparer de la pâte à cake avec des fruits secs et de la pâte à gâteaux.
- Avec les crochets à pétrir, vous pouvez préparer de la pâte à pain.

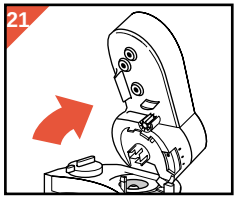
- Dévissez le couvercle (fig. 18).



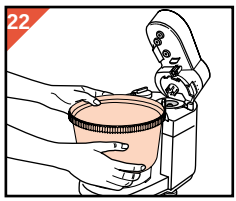
- Mettez en place le bloc commande (fig. 19). Assurez-vous que le commutateur 3 positions soit sur la position arrière pendant cette opération.

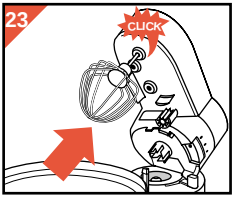


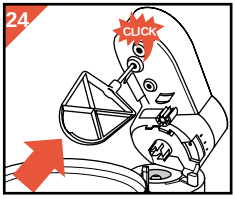




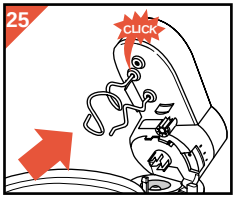
- Mettez le commutateur 3 positions au centre (fig. 20).
- Relevez le bloc de commande (fig. 21).
- Mettez en place le bol (fig. 22).



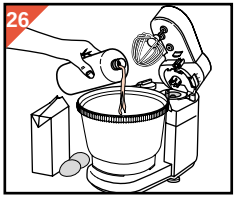




- Mettez en place le fouet (fig. 23), le mélangeur (fig. 24) ou les deux crochets (fig. 25).
  Appuyez fermement (clic).

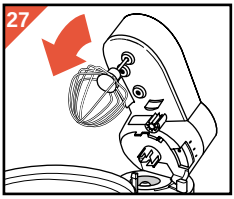


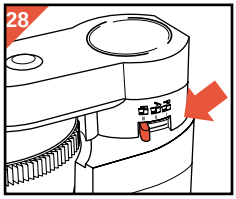
- Mettez les ingrédients dans le bol (fig. 26).

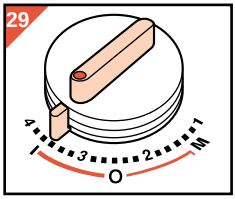


Conseil
Quand vous utilisez les crochets à pétrir, mettez tout d'abord le liquide dans le bol, puis ajoutez les autres ingrédients.

- Abaissez le bloc de commande (fig. 27).

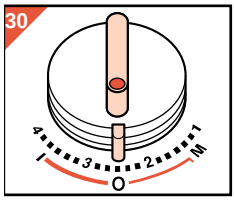


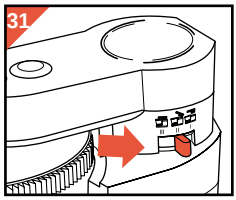




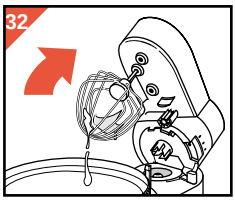
- Mettez le commutateur 3 positions en avant (fig. 28).
- Mettez le commutateur sur I et le sélecteur de vitesse sur la position **3-4** (fig. 29). (Voir également tableau pages 25 à 28).

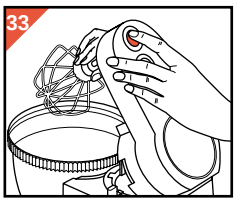
Après utilisation

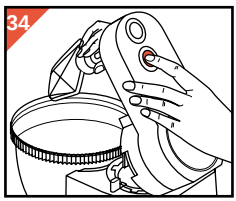




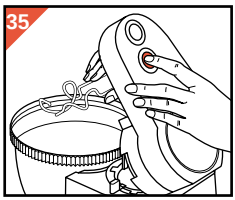
- Mettez le commutateur sur **O** (fig. 30).
- Mettez le commutateur 3 positions au centre (fig. 31).
- Relevez le bloc de commande (fig. 32).



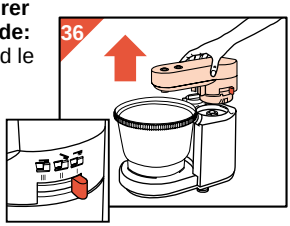




- Retirez le fouet (fig. 33), le mélangeur (fig. 34) ou les crochets (fig. 35) en appuyant sur le bouton de déverrouillage.



Si vous désirez retirer le bloc de commande:
- Mettez tout d'abord le commutateur 3 positions sur I (fig. 36).
- Puis tirez le bloc de commande vers le haut.



Recette pour deux pains blancs
1 kg de farine à pain (blanche), 30 g de beurre mou ou de margarine, 50 g de levure fraîche (ou sèche: voir instructions sur emballage), 0,6 l d'eau (35-40° C), 20 g de sel, 20 g de sucre, 2 plaques à pâtisserie en aluminium (de 30 cm de long environ).

- Préparez l'appareil comme décrit ci-dessus.
- Mettez tout d'abord l'eau, le sucre et la levure dans le bol. Puis, ajoutez les autres ingrédients.
- Laissez l'appareil fonctionner pendant **8 minutes maximum.**
- Arrêtez l'appareil. Transvasez la pâte du bol dans un plat plus large et couvrez-la avec un torchon humide.
- Laissez lever la pâte à température moyenne (35-40° C, par exemple dans un four préchauffé ou sur un radiateur) pendant 20 minutes.
- Une fois la pâte levée, étalez-la et roulez-la en boule.
- Remettez la pâte dans un plat et couvrez-la avec un torchon humide. Laissez-la lever à température moyenne pendant encore 20-30 minutes.
- Ensuite, étalez-la et séparez-la en deux portions. Roulez-la dans la forme des plats de cuisson.
- Graissez l'intérieur des plats.
- Mettez la pâte dans les plats de cuisson et couvrez-la avec un torchon humide. Laissez-là lever à température moyenne pendant encore 45 minutes.
- Enlevez le torchon. Mettez les plats avec la pâte sur la grille en position basse dans le four préchauffé (environ 225° C).
- Faites cuire à 225° C pendant environ 35 minutes.

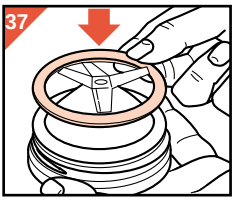
Conseils
- Même si vous préparez du **pain complet**, suivez scrupuleusement les instructions ci-dessus afin d'obtenir les meilleurs résultats.
- Quand vous utilisez de la **farine complète**, mettez 0,7 l d'eau et faites cuire pendant environ 40 minutes.

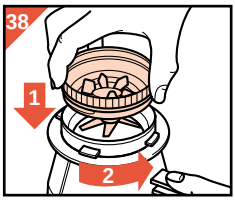
Accessoire mixer

Important

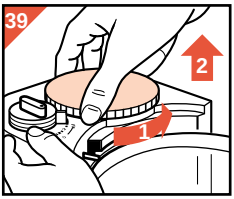
- **L'accessoire mixer peut fonctionner uniquement si le bol avec son couvercle et le bol mixer ont été placés correctement.**
- **Ne faites jamais de préparations dans le bol du mixer et du robot simultanément.**
- **Avant utilisation: ne branchez pas l'appareil avant d'avoir correctement positionné le bol du mixer avec l'ensemble couteau et le couvercle sur le bloc moteur.**
- **Après utilisation: débranchez l'appareil avant d'enlever le bol du mixer du bloc moteur.**
- **Cet accessoire vous permet de mixer et de faire de la purée. (Ex. soupes, sauces, milkshake, bouillie pour bébé, légumes, fruits, pâtes fines, pâtés.) Si nécessaire, coupez les aliments en petits morceaux avant de les mettre dans le bol du mixer.**
- **Ne remplissez pas avec des ingrédients chauds supérieurs à 80° C.**
- **Ne retirez jamais le couvercle pendant le fonctionnement du mixer.**
- **Ne dépassez pas la capacité de ½ litre afin d'éviter les débordements.**

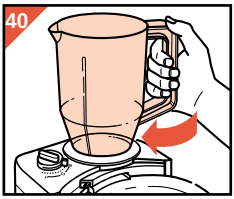
Assemblage



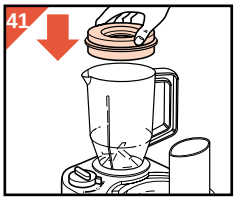


- Mettez en place le joint en caoutchouc sur le bord de l'ensemble couteau (fig. 37).
- Montez l'ensemble couteau sur le bol en tournant fermement dans le sens inverse des aiguilles d'une montre jusqu'au verrouillage (fig. 38).



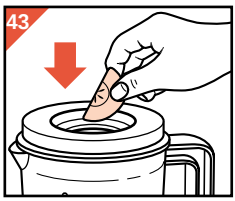


- Dévissez le couvercle (fig. 39).
- Tournez le bol dans le sens horaire jusqu'au verrouillage (fig. 40).



- Placez le couvercle sur le bol (fig. 41). Pour désassembler, procédez en sens inverse.

Conseils



- Les ingrédients liquides (par ex. l'huile pour la préparation de la mayonnaise) peuvent être ajoutés par l'ouverture du bouchon (fig. 42).
- L'ouverture dans le couvercle peut servir pour ajouter des ingrédients quand le moteur est en marche. Déverrouillez le bouchon en tournant (fig. 43).
- Plus l'opération est prolongée, plus la préparation est liquide.
- De temps en temps, il peut être nécessaire d'arrêter l'opération afin de retirer les particules collées sur le bol.
  Mettez d'abord le commutateur sur **O** et débranchez l'appareil.
  Puis retirez le couvercle.
  Utilisez une spatule. Tenez-la à une distance suffisante des lames.

Recettes pour mixer

Milkshake (2-3 personnes)
2½ dl de jus de pomme, 1½ dl de lait froid,
150 g de glace à la vanille, 1½ cuillère à soupe de sirop d'orange.
Mettez tous les ingrédients dans le mixer et mixez pendant 1 minute environ.

Soda à l'ananas (2-3 personnes)
2½ dl de jus d'ananas, 1½ dl de jus d'orange,
2 cuillères à soupe de jus de citron, soda,
2 cuillères à soupe de liqueur d'orange.
Mettez tous les ingrédients sauf le soda dans le mixer et mixez pendant 15 secondes environ.
Remplissez les verres avec le soda.

Pâté de foies de volaille
150 g de beurre mou, 1 oignon haché, 350 g de foies de volaille, 1 dl de bouillon de volaille, sel, paprika, curry, poivre, ½ cuillère à café de sauce Worcester, 2 cuillères à soupe de Cognac ou de Porto, 100 g de noix écalées.
Faites chauffer 1 cuillère à soupe de beurre et frire l'oignon jusqu'à ce qu'il brunisse. Faites revenir les foies de volaille pendant 3-5 minutes. Puis ajoutez le bouillon de volaille.
Laissez le mélange refroidir quelques instants. Puis mixez ensemble avec les herbes, le sel, le poivre et la sauce Worcester. Ajoutez le beurre mou sans arrêter l'appareil.
Ensuite, versez le Cognac ou le Porto.
Versez la préparation dans une terrine et garnissez de noix. Laissez le pâté refroidir uniformément. Servez avec des toasts.

Soupe à la tomate
1 kg de tomates, 5 dl de bouillon, 1 cuillère à soupe de beurre, 2 oignons hachés, 3 cuillères à soupe de farine, 1¼ dl de crème double, poivre, céleri, persil et thym.
Faites fondre le beurre et frire les oignons jusqu'à ce qu'ils brunissent.
Coupez les tomates. Mixez-les avec le poivre, le céleri, le persil, le thym et la farine. Ajoutez le mélange aux oignons frits. Versez le bouillon.
Tout en mélangeant, faites chauffer et bouillir la soupe pendant 3 minutes environ.
Fouettez la crème jusqu'à durcissement. Mettez la soupe dans les assiettes et garnissez de crème fouettée et de persil haché.

Nettoyage

- Débranchez toujours l'appareil avant de le nettoyer.
  Le bloc moteur peut être nettoyé avec un chiffon humide.
  N'immergez jamais le bloc moteur dans l'eau. Ne le passez pas sous l'eau.
- Lavez immédiatement après utilisation les accessoires en contact avec les aliments, à l'eau chaude savonneuse. Ne mettez pas au lave-vaisselle.
- Faites attention en nettoyant le couteau et le disque à émincer: leurs lames sont très coupantes.
- Evitez de cogner les lames contre des objets durs car cela les émousserait.
- Le mécanisme du fouet peut être facilement démonté pour faciliter le nettoyage.

Symboles sur les pages 25 - 27

= Couteau
= Disque à trancher
= Disque à râper
= Fouet
= Crochets à pétrir
= Mélangeur
= Blender

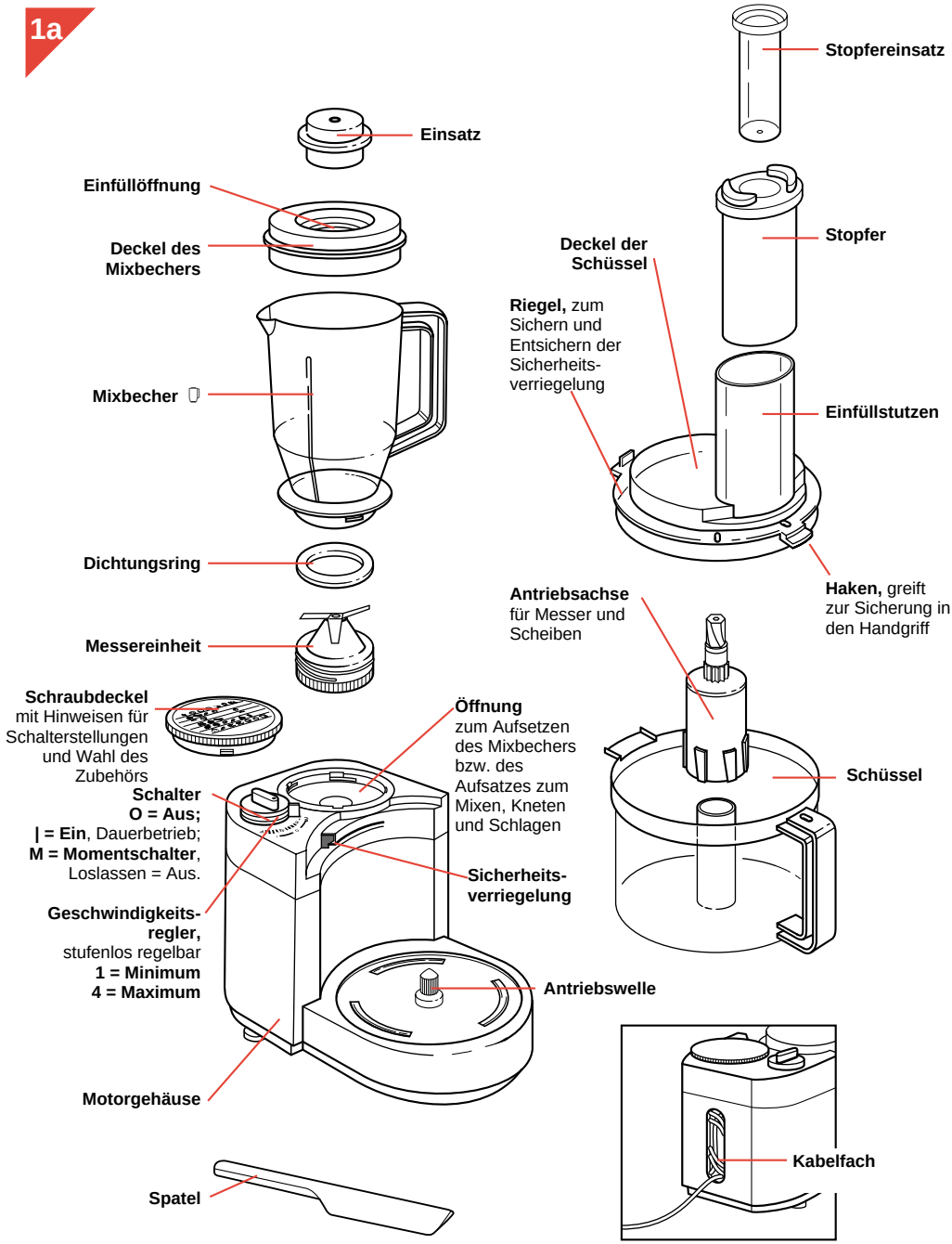
Votre appareil ne fonctionne pas comme désiré ?

Reportez-vous à la liste ci-dessous ou aux chapitres correspondants de ce mode d'emploi!

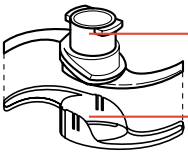
Problème	Solution possible
- Le commutateur ne marche pas	- Positionnez le bol et/ou le couvercle correctement et tournez dans le sens indiqué. (Vous entendrez un "clic".) - Positionnez le blender ou le bouchon à vis correctement et tournez dans le sens indiqué. - Quand vous pétrissez, fouettez ou mélangez dans le bol ouvert (avec le bloc de commande): mettez le commutateur 3 positions sur **III**.
- Résultats décevants quand vous hachez, coupez ou râpez	- Sélectionnez la vitesse appropriée. Référez-vous aux indications sur l'appareil et au mode d'emploi.
- Résultats décevants quand vous battez des blancs d'oeufs en neige.	- Ajoutez un peu de jus de citron ou du sel.
- Résultats décevants quand vous fouettez la crème.	- Utilisez de la crème très froide (env. 6°C).

Deutsch

1a

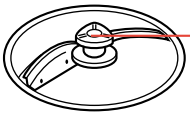

Stopfereinsatz
Einsatz
Einfüllöffnung
Deckel des Mixbechers
Deckel der Schüssel
Stopfer
Riegel, zum Sichern und Entsichern der Sicherheits-verriegelung
Mixbecher
Einfüllstutzen
Dichtungsring
Haken, greift zur Sicherung in den Handgriff
Antriebsachse für Messer und Scheiben
Messereinheit
Schraubdeckel mit Hinweisen für Schalterstellungen und Wahl des Zubehörs
Öffnung zum Aufsetzen des Mixbechers bzw. des Aufsatzes zum Mixen, Kneten und Schlagen
Schüssel
Schalter O = Aus; | = Ein, Dauerbetrieb; M = Momentschalter, Loslassen = Aus.
Sicherheits-verriegelung
Geschwindigkeits-regler, stufenlos regelbar 1 = Minimum 4 = Maximum
Antriebswelle
Motorgehäuse
Kabelfach
Spatel

1b



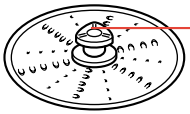
Messer

Schneidschutz

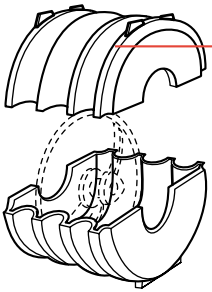


Schneideinsatz (zweiseitig)
| = dünn
▮ = dick

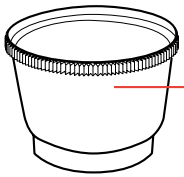
Raspeleinsatz (zweiseitig)
| = mittelfein
▮ = grob



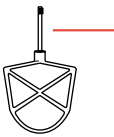
Raspeleinsatz für feines und sehr feines Raspeln (zweiseitig)
| = fein
▮ = sehr fein



Kassette für die Schneide-/ Raspeleinsätze

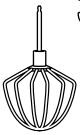


Arbeitsschüssel, zum Mixen, Kneten und Schlagen



Rühreinsatz

Knethaken



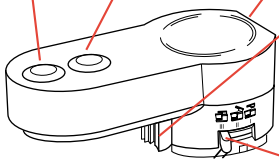
Schneebesen

Auslöseknopf für **Schneebesen**

Auslöseknopf für **Rühreinsatz** und **Knethaken**

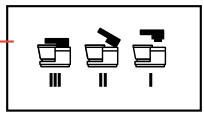
Aufsatz zum Mixen, Kneten und Schlagen

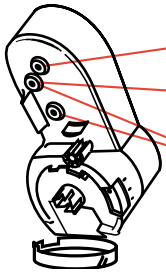
Antriebsrad für die Schüssel beim Mixen, Kneten und Schlagen



Schalthebel, 3 Positionen

I **Auslösen** zum Aufsetzen oder Abnehmen des Aufsatzes
II **Kippen** zum Einsetzen oder Abnehmen der Einsätze
III **Feststellen** zum Arbeiten mit den Einsätzen





Öffnung für den Schneebesen

Öffnung für den Rühreinsatz

Öffnung für die Knethaken

Der automatische Überhitzungsschutz

Lesen Sie diese Anweisung vor dem ersten Gebrauch sorgfältig durch.
Um Schäden durch Überhitzung zu vermeiden, ist dieses Gerät mit einem automatischen Sicherheitsschalter versehen, der bei Bedarf den Strom ausschaltet. Befolgen Sie genau die folgenden Hinweise, dann ist das Gerät nach 15 Minuten wieder betriebsbereit.

Wenn das Gerät plötzlich stillsteht
gehen Sie Schritt für Schritt wie folgt vor:

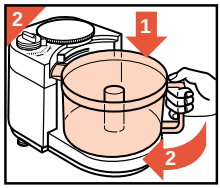
1. Ziehen Sie den **Stecker aus der Steckdose**.
2. Stellen Sie den **Schalter auf** die Position **O**.
3. Lassen Sie das Gerät mindestens **15 Minuten abkühlen**.
4. Stecken Sie den Stecker wieder in die Steckdose.
5. Schalten Sie das Gerät wieder ein.

Wenden Sie sich an Ihren Philips-Händler oder die Philips Service Centre in Ihrem Lande, wenn sich das Gerät häufiger automatisch ausgeschaltet.

Wichtig

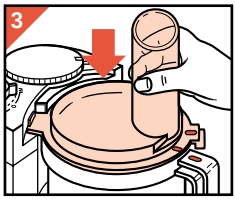
- **Lesen Sie diese Gebrauchsanweisung sorgfältig durch, und sehen Sie sich dabei die Abbildungen an, bevor Sie das Gerät zum ersten Mal benutzen.**
- **Lassen Sie das Gerät während des Betriebs nicht unbeaufsichtigt.**
- **Lassen Sie keine Kinder mit dem Gerät hantieren.**
- **Vorsicht beim Anfassen von Messer, Messereinheit und Schneidscheibe; sie sind sehr scharf!**
- **Nehmen Sie vor dem Gebrauch vorsichtig den Schneidschutz vom Messer ab.**
- **Lassen Sie die rotierenden Teile immer erst zum Stillstand kommen, bevor Sie den Deckel öffnen.**
- **Stecken Sie niemals den Finger oder irgendwelche Gegenstände, z.B. den Spatel, in die Einfüllöffnung, während das Gerät in Betrieb ist.**
- **Ziehen Sie nach Gebrauch des Geräts den Stecker aus der Steckdose.**
- **Wenn das Netzanschlußkabel defekt oder beschädigt ist, muß dieses durch ein Original-Netzanschlußkabel ersetzt werden. Wenden Sie sich an Ihren Philips Händler oder an die Philips Service Organisation.**
- **Reinigen Sie vor dem ersten Gebrauch alle Teile, die mit den Zutaten in Berührung kommen.**
- **Tauchen Sie das Motorgehäuse und den Aufsatz niemals in Wasser oder andere Flüssigkeiten; spülen Sie diese Teile auch nicht unter fließendem Wasser ab.**
- **Füllen Sie die Schüssel und den Mixbecher niemals höher als bis zur Maximum-Markierung, wenn Sie Flüssigkeiten mischen oder rühren.**
- **Überschreiten Sie nicht die Mengen und die Zeiten, die in den Tabellen auf den Seiten 39 bis 41 angegeben sind.**
- **Setzen Sie den Deckel genau auf die Schüssel. Die Sicherheitsverriegelung wird dadurch entriegelt und das Gerät kann eingeschaltet werden.**
- **Bewahren Sie diese Gebrauchsanweisung zur späteren Verwendung sorgfältig auf.**

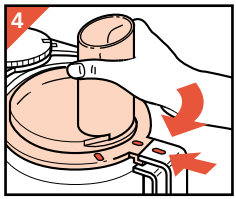
Aufsetzen der Schüssel



- Drehen Sie den Griff in Richtung von Pfeil 2 (Abb. 2), bis er einrastet.

Aufsetzen des Deckels





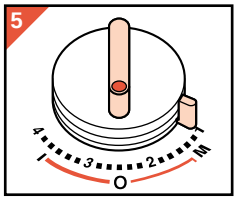
- Drehen Sie den Deckel fest in Pfeilrichtung (Abb. 4) bis zum Anschlag, so daß die Markierungen auf dem Deckel und auf dem Griff der Schüssel übereinstimmen.

Die Sicherheitsverriegelung

Das Gerät kann nur dann eingeschaltet werden,
- wenn der **Deckel richtig** auf die Schüssel aufgesetzt wurde und
- der **Mixbecher** oder der **Schraubdeckel** in die Öffnung für den Mixbecher eingesetzt ist.

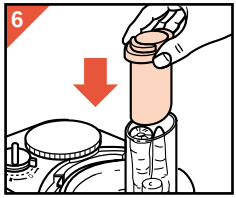
Dadurch wird die Sicherheitsverriegelung entsichert.
Beachten Sie darum besonders aufmerksam auf die Markierungen in Abb. 3 und 4!

Nach Gebrauch



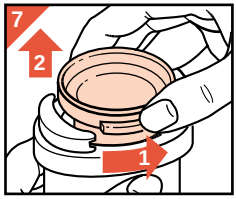
- Stellen Sie den Schalter auf Position **O**.
- Jetzt können Sie mit einer Drehung gegen den Uhrzeigersinn den Deckel von der Schüssel abnehmen.

Einfüllstutzen und Stopfer

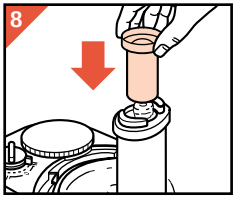


- Verwenden Sie immer den Stopfer, um die Zutaten im Einfüllstutzen anzudrücken.

- Sie können den Stopfer während des Betriebs im Einfüllstutzen lassen. So verhindern Sie, daß Zutaten aus dem Einfüllstutzen spritzen.
- Der Stopfer ist mit einem Stopfereinsatz versehen.

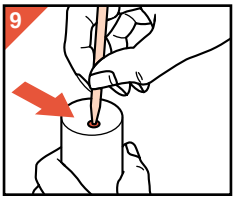


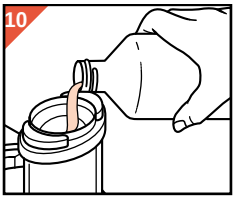
- Dieser Einsatz kann durch Drehen gelöst bzw. festgestellt werden.
  Bei gelöstem Stopfereinsatz kann die kleine Einfüllöffnung verwendet werden, wenn eine Portion für den großen Einfüllstutzen zu klein ist, z.B. bei der Verarbeitung von Möhren (Abb. 8).



Verwenden Sie den Stopfereinsatz nur, wenn sich der Stopfer bereits im Einfüllstutzen befindet.

- Auf der Unterseite des Stopfereinsatzes finden Sie eine Markierung, an der Sie mit einem spitzen Gegenstand eine kleine Öffnung anbringen können (Abb. 9). Durch diese Öffnung können Sie nach und nach geringe Mengen an Flüssigkeit zugeben, z.B. Öl zur Mayonnaise (Abb. 10).





- Der Stopfereinsatz ist mit einer Markierung versehen (ml); mit ihrer Hilfe können Sie Flüssigkeiten abmessen.

Zubehörteile **(Vgl. Seiten 94 und 95)**

Wenn Sie Ersatz- oder Zusatzteile bestellen wollen, so geben Sie bitte die Service- / Typennummer(n) an.

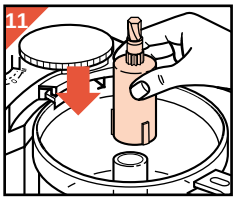
- Zum **Standardzubehör** gehören:
- Messer
- Schneideinsatz fein/grob, zweiseitig
- Raspeleinsatz mittel/grob, zweiseitig
- Raspeleinsatz fein/sehr fein, zweiseitig
- Antriebsachse
- Aufsatz zum Mixen, Kneten und Schlagen
- Arbeitsschüssel zum Mixen, Kneten und Schlagen
- Schneebesen
- Knethaken
- Rührreinsatz
- Spatel
- Stopfer mit Stopfereinsatz
- Mixbecher
- Kassette für die Schneide-/Raspeleinsätze

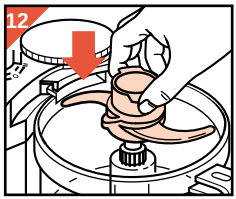
- **Außerdem sind lieferbar:**

Bitte, fragen Sie Ihren Händler, ob diese Teile in Ihrem Lande lieferbar sind.
- Raspel-/Schneideinsatz, zweiseitig kombiniert, mittel/mittel
- Raspeleinsatz, einseitig, extrafein
- Schnitzeleinsatz (für Pommes frites, Kohlrabi usw.)
- Zitruspresse
- Entsafter
- Kartoffelschäleinsatz
- Zerkleinerereinsatz

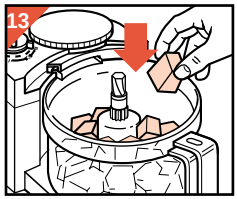
Messereinheit

VORSICHT: Die Schneiden sind sehr scharf!
- Das Messer kann zum Schnitzeln, Mixen, Mischen, Pürieren, sowie zum Kneten von Hefe- und Mürbeteig verwendet werden.





- Setzen Sie nacheinander die Schüssel (Abb. 2), die Antriebsachse (Abb. 11) und dann das Messer (Abb. 12) ein.
- Geben Sie die Zutaten in die Schüssel (Abb. 13).



- Setzen Sie den Deckel auf (Abb. 3 und 4), und setzen Sie den Stopfer in den Einfüllstutzen (Abb. 6).

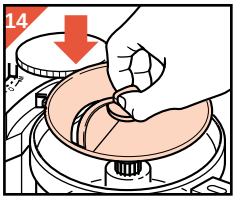
Hinweise:
- Schneiden Sie große Stücke zu Würfel von ca. 3 cm Kantenlänge.
- Geben Sie acht, daß Sie die Zutaten nicht zu lange bearbeiten und sie dadurch zu fein werden, auch wenn Sie die Schalterposition **M** verwenden.

- Wenn Sie (Hart-)Käse schnitzeln, dann lassen Sie den Motor nicht zu lange laufen. Der Käse könnte sich erhitzen und klumpig werden.
- Wenn Lebensmittel am Messer kleben oder sich an der Wand der Schüssel absetzen, dann ...
- schalten Sie zuerst das Gerät aus,
- nehmen Sie den Deckel von der Schüssel, und
- entfernen Sie die Lebensmittelreste mit Hilfe des Spatels.
- Zerkleinern Sie keine zu harten Substanzen wie Kaffeebohnen, Muskatnüsse oder Eiswürfel; davon wird das Messer stumpf.

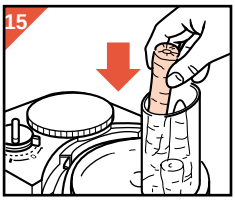
Schneideinsatz und Raspeleinsätze und

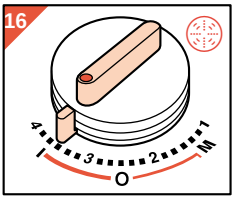
Vorsicht: Die Schneiden sind sehr scharf!
Fassen Sie den Einsatz darum immer an dem Kunststoff-Mittelteil an.

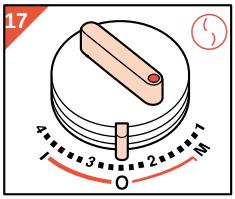
- Setzen Sie die Schüssel und die Antriebsachse (Abb. 2 und 11) ein.
- Setzen Sie den Schneid- oder Raspeleinsatz so ein, daß die zu verwendende Seite nach oben zeigt. Bei zweiseitigen Einsätzen: **|** für dünne Scheiben bzw. feines Raspeln; **▮** für dicke Scheiben oder grobes Raspeln (Abb. 14).



- Setzen Sie den Deckel auf.
- Geben Sie die Zutaten in den Einfüllstutzen (Abb. 15).
- Setzen Sie den Stopfer unter leichtem Druck auf das Füllgut (Abb. 6).







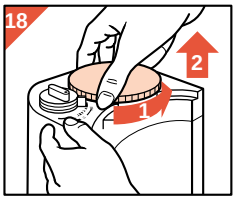
- Zum **Raspeln** stellen Sie den Geschwindigkeitsregler auf Position **3** oder **4** und den Schalter auf Position **|** (Abb. 16).
- Zum **Schneiden** stellen Sie den Geschwindigkeitsregler auf Position **2** oder **3** und den Schalter auf Position **M** (Abb. 17).

(Vgl. die Tabelle auf den Seiten 39 bis 41.)
- Drücken Sie die Zutaten mit dem Stopfer langsam und stetig abwärts (Abb. 6). Besonders bei der Verarbeitung von Möhren o.ä. ist die Verwendung des Stopfereinsatzes zu empfehlen (Abb. 7).

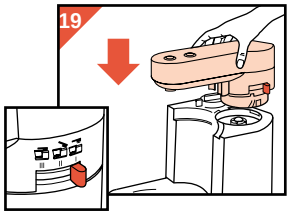
Hinweise:
- Schneiden Sie große Stücke vor, damit sie gut in den Einfüllstutzen passen.
- Füllen Sie den Einfüllstutzen gleichmäßig.
- Leeren Sie die Schüssel von Zeit zu Zeit, wenn Sie größere Mengen verarbeiten.

Schneebesen, Rühreinsatz und Knethaken

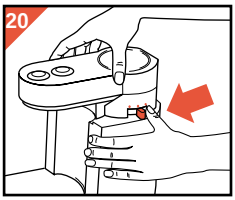
- Mit dem Schneebesen können Sie ganze Eier, Eiweiß und Schlagsahne schlagen, sowie Desserts, Biskuitteig und Garnituren für Pudding, Desserts, usw. zubereiten.
- Der Rühreinsatz ist besonders geeignet, Obstbelag für Torten und Mehl in Biskuitteig einzurühren.
- Die Knethaken sind vor allem zum Kneten von Hefe-, Brot- und Mürbeteig vorgesehen.

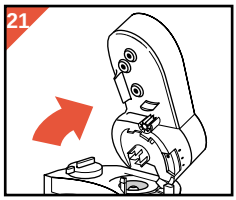


- Drehen Sie den Deckel heraus (Abb. 18).



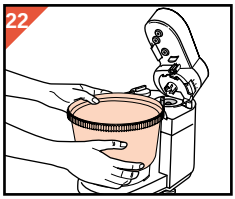
- Setzen Sie den Aufsatz ein (Abb.19). Der Schalthebel muß

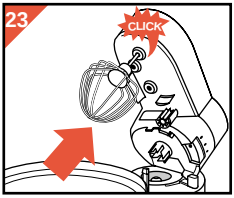


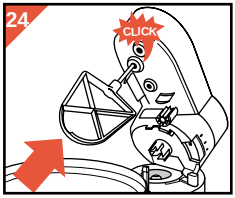


dabei in der hinteren Position stehen!
- Stellen Sie den Schalthebel dann in die mittlere Position **II** (Abb 20).
- Kippen Sie den Aufsatz hoch (Abb. 21).

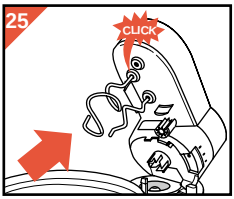
- Setzen Sie jetzt die Schüssel ein (Abb. 22).



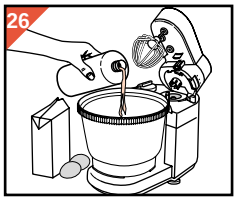




- Setzen Sie dann den Schneebesen (Abb. 23), den Rühreinsatz (Abb. 24) oder die beiden Knethaken (Abb. 25) **fest** ein (“Klick”).

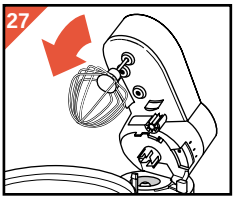


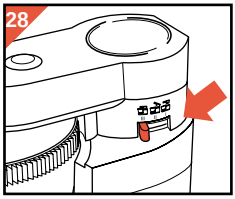
Geben Sie die Zutaten in die Schüssel (Abb. 26).

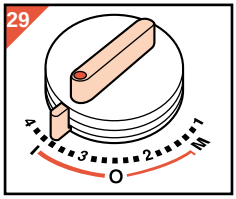


Hinweis für den Gebrauch der Knethaken:
Füllen Sie die Schüssel zuerst mit den flüssigen Zutaten, und geben Sie die übrigen Zutaten hinzu, wenn das Gerät läuft.

- Kippen Sie den Aufsatz herunter (Abb. 27).

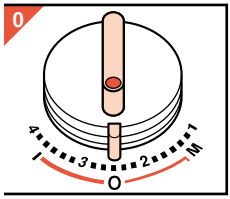


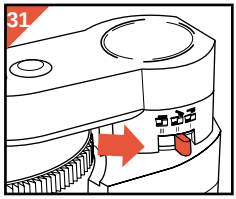




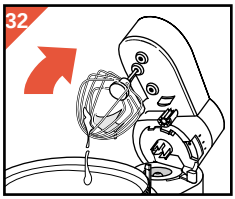
- Stellen Sie den Schalthebel auf die vordere Position **III** (Abb. 28).
- Stellen Sie den Schalter auf Position **|** und den Geschwindigkeitsregler auf die Position **3 bis 4**, (Abb. 29; vgl. die Tabelle auf Seite 39 bis 41).

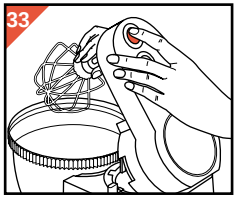
Nach Gebrauch

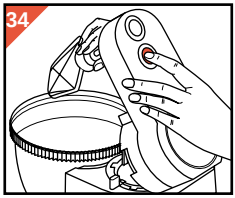




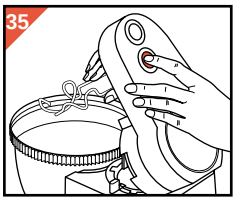
- Stellen Sie den Schalter auf die Position **O** (Abb. 30).
- Stellen Sie den Schalthebel auf die mittlere Position II (Abb. 31).
- Kippen Sie den Aufsatz hoch (Abb. 32).





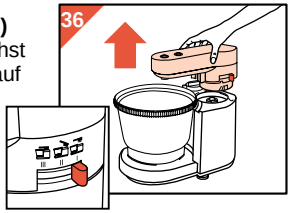


- Entfernen Sie den Schneebesen (Abb. 33), den Rühreinsatz (Abb. 34) oder die Knethaken (Abb. 35), indem Sie auf die entsprechende Auslösetaste drücken.



Abnehmen des Aufsatzes (Abb. 36)

- Stellen Sie zunächst den Schalthebel auf die hintere Position **I**.
- Ziehen Sie den Aufsatz vom Gerät ab.



Rezept für die Küchenmaschine

Zwei Laib Weißbrot

1000 g Weizenmehl, 30 g Butter oder Margarine, 50 g frische Hefe (bei Trockenhefe siehe Angaben auf der Packung), 600 ml Wasser (35-40° C), 20 g Salz, 20 g Zucker, 2 Bogen schwarze Alu-Backfolie, ca. 30 cm lang.

- Bereiten Sie das Gerät mit Schüssel und Messer vor, wie oben beschrieben, und legen Sie die Zutaten zurecht.
- Geben Sie zuerst das Wasser, die Hefe und den Zucker in die Schüssel. Fügen Sie dann die übrigen Zutaten zu.
- Lassen Sie das Gerät **ca. 8 Minuten** laufen.
- Schalten Sie das Gerät aus. Füllen Sie den Teig in eine andere (große) Schüssel um, und bedecken Sie ihn mit einem feuchten Tuch.
- Lassen Sie den Teig 20 Minuten bei mäßiger Wärme von 35 bis 40° C, z.B. in einem vorgewärmten Backofen oder auf einem Heizkörper, gehen.
- Kneten Sie den Teig, wenn er aufgegangen ist, durch, und rollen Sie ihn zu einer Kugel.
- Legen Sie den Teig dann wieder in die Schüssel zurück, und bedecken Sie ihn mit einem feuchten Tuch. Lassen Sie ihn nochmals bei mäßig warmer Temperatur 20 bis 30 Minuten gehen.
- Formen Sie dann den Teig flach, und teilen Sie ihn in zwei Laibe, so daß er in die Backfolien paßt.
- Fetten Sie die Innenseite der Backfolie ein.
- Legen Sie jeden Laib in eine Backfolie, und bedecken Sie ihn mit einem feuchten Tuch. Lassen Sie den Teig jetzt bei mäßiger Wärme weitere 45 Minuten gehen.
- Nehmen Sie das Tuch ab, und legen Sie die gefüllten Backfolien auf der unteren Schiene in den bei 225° C vorgeheizten Backofen.
- Backen Sie das Brot bei 225° C ca. 35 Minuten aus.

Hinweise

- Verfahren Sie auf die gleiche Weise, wenn Sie eine **Brotmischung** verwenden. Gehen Sie genau so vor, wie oben beschrieben.
- Wenn Sie **Vollkornmehl** verwenden, nehmen Sie 700 ml Wasser und backen Sie den Teig ca. 40 Minuten lang.

Rosinenbrot
Kastenform: 35 cm

1000 g Weizenmehl, 2 Päckchen Trockenhefe, ½ Liter Milch, handwarm, 80 g Butter oder Margarine, weich, 160 g Zucker, 15 g Salz, 1 Ei, 400 g Rosinen

Knethaken einsetzen. Geben Sie zuerst die Milch, dann Mehl, Butter bzw. Margarine, Zucker, das Ei, Hefe und Salz in die Schüssel. Verarbeiten Sie alles ca. 8 Minuten lang auf Position 4 zu einem glatten Teig. Geben Sie dann die Rosinen hinzu und kneten Sie sie kurz darunter. Lassen Sie den Teig ca. 45 Minuten bei Zimmertemperatur ruhen. Kneten Sie ihn dann nochmals kurz durch und formen Sie ihn zu einem Laib. Fetten Sie die Kastenform gründlich ein und legen Sie den Teig hinein. Lassen Sie ihn nochmals 30 Minuten gehen. Stellen Sie die Form in den unteren Einschub des vorgeheizten Backofen.
Backtemperatur: 200° C
Backzeit: ca. 40 Minuten

Apfelkuchen mit Walnüssen
Springform ca. 28 cm Ø

Kuchen:
250 g Weizenmehl, 125 g Butter oder Margarine, weich1 Ei, ½Tl Salz, 750 g Äpfel, hart, 75 g Walnüsse, gehackt

Guß:
4 Eier, 150 g Zucker, 2 Becher saure Sahne, 50 g Speisestärke, Saft einer halben Zitrone
Knethaken einsetzen. Aus Mehl, Butter bzw. Margarine, den Eiern und Salz im der Schüssel einen Mürbeteig zubereiten. Auf Position 4 schalten. Nicht zu lange kneten; der Teig wird sonst zu weich. Lassen Sie den Teig ca. 30 Minuten im Kühlschrank ruhen. Schälen Sie die Äpfel, schneiden Sie sie in acht Teile und ritzen Sie ihre Oberfläche mit einer Gabel ein. Rollen Sie ⅔ des Teiges aus, und legen Sie ihn in die Springform. Formen Sie den restlichen Teig zu einer Rolle, die Sie so in die Springforn legen, daß ein ca. 3 cm hoher Rand entsteht. Legen Sie die Apfelstücke und die Walnüsse auf den Teig.
Für den Guß bringen Sie den Rühreinsatz an. Rühren Sie die Eier mit dem Zucker bei Position 4 schaumig. Fügen Sie dann bei Position 3 die

saure Sahne, die Stärke und den Zitronensaft hinzu. Gießen Sie die Masse auf den Kuchen, und stellen Sie die Form in den mittleren Einschub des vorgeheizten Backofens.
Backtemperatur: 190° C
Backzeit: ca. 60 Minuten

Obsttorte
Springform ca. 28 cm Ø

250 g Butter, 250 g Zucker, 5 Eier,
4 El Zitronensaft, 300 g Weizenmehl,
100 g Speisestärke, 2 Tl Backpulver, 1250 g Obst, nach Belieben, Puderzucker

Schneebesen einsetzen. Butter bzw. Margarine auf Position 4 sahnig schlagen. Eier und Zitronensaft hinzugeben, dann auf Position 3 das mit Backpulver gesiebte Mehl und die Stärke hinzufügen.
Den Boden der Springform einfetten. Den Teig einfüllen, mit dem Obst belegen und mit Puderzucker bestäuben. Die Form in den unteren Einschub des vorgeheizten Backofens stellen.

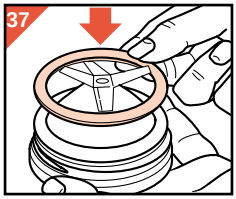
Backtemperatur: 190° C
Backzeit: ca. 50 Minuten

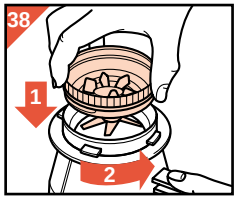
Mixbecher

Wichtig

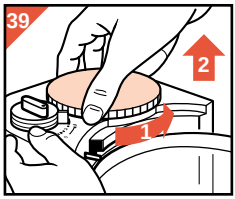
- **Der Mixbecher kann nur dann verwendet werden, wenn die Schüssel und der Deckel der Küchenmaschine richtig aufgesetzt sind.**
- **Verwenden Sie die Küchenmaschine und den Mixbecher niemals gleichzeitig.**
- **Vor Gebrauch beachten: Stecken Sie den Stecker erst dann in die Steckdose, wenn der Mixbecher mit der Messereinheit und dem Deckel fest mit dem Motorgehäuse verbunden ist.**
- **Der Mixbecher ist zum feinen Mischen und Pürieren geeignet, z.B. für Suppen, Soßen, Milch-Shakes, Babynahrung, Gemüse, Obst, leichten Rührteig, Pasteten. Schneiden Sie die Zutaten ggf. zuvor in kleine Stücke.**
- **Füllen Sie keine Zutaten ein, die heißer sind als 80° C.**
- **Geben Sie niemals mehr als 500 ml Flüssigkeit in den Mixbecher.**
- **Nehmen Sie niemals den Deckel ab, solange der Mixer noch in Betrieb ist.**

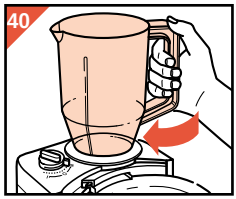
Zusammensetzen





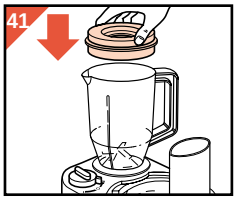
- Legen Sie den Dichtungsring auf den Rand der Messereinheit (Abb. 37).
- Setzen Sie die Messereinheit mit einer **starken** Drehung **gegen den Uhrzeigersinn** in den Mixbecher, bis sie festsitzt (Abb. 38).





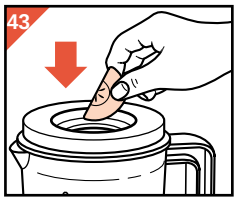
- Schrauben Sie den Schraubdeckel ab (Abb. 39).
- Setzen Sie den Mixbecher mit einer Drehung im Uhrzeigersinn auf (Abb. 40).

- Setzen Sie den Deckel auf den Mixbecher (Abb. 41). Beim Auseinander-nehmen gehen Sie in umgekehrter Reihenfolge vor.



Hinweise:

- Flüssige Zutaten (z.B. Öl für Mayonnaise) können durch die kleine Öffnung im Einsatz zugefügt werden, den Sie zuvor umgekehrt eingesetzt haben (Abb. 42).



- Durch die Öffnung im Deckel können Sie Zutaten einfüllen, während der Mixer läuft. Der Einsatz kann hierzu herausgeschraubt werden (Abb. 43).
- Je länger der Mixer läuft, um so feiner werden in der Regel die Zutaten.
- Es kann nötig werden, das Mixen von Zeit zu Zeit zu unterbrechen, um Partikel zu entfernen, die sich an der Wand des Mixbechers festgesetzt haben.
  Schalten Sie hierzu erst das Gerät aus und ziehen Sie den Stecker aus der Steckdose. Nehmen Sie zum Ablösen einen weichen Spatel, und halten Sie ihn in sicherem Abstand (ca. 2 cm) von der Messereinheit.

Rezepte für den Mixer-Aufsatz

Milch-Shake (2 bis 3 Personen)
250 ml Apfelsaft , 150 ml kalte Milch,
150 g Vanille-Eis, 1½ Eßlöffel Orangensirup.
Geben Sie alle Zutaten in den Mixbecher und mixen Sie ca. 1 Minute.

Ananas-Soda (2 bis 3 Personen)
250 ml Ananas-Saft, 150 ml Orangensaft,
2 Eßlöffel Zitronensaft, Sodawasser,
ggf. 2 Eßlöffel Orangenlikör zum Abschmecken.
Geben Sie alle Zutaten, außer dem Sodawasser, in den Mixbecher und mixen Sie ca. 15 Sekunden. Füllen Sie das Getränk in den Gläsern mit dem Sodawasser auf.

Geflügelleberpastet
Ca. 150 g weiche Butter, 1 gehackte Zwiebel, 350 g Geflügelleber, 100 ml Hühnerbrühe, ¼ Teelöffel Salz, ½ Teelöffel Paprika, ½Teelöffel Currypulver, Pfeffer nach Belieben, ½ Teelöffel Worcester-Sauce, 2 Eßlöffel Weinbrand oder Portwein, 100 g geschälte Walnüsse.
Erhitzen Sie 1 Eßlöffel Butter und braten Sie die Zwiebeln goldbraun. Braten Sie die Geflügelleber 3 bis 5 Minuten. Fügen Sie die Hühnerbrühe hinzu. Lassen Sie die Mischung eine Weile abkühlen. Danach mixen Sie sie im Mixbecher, zusammen mit den Gewürzen, Salz, Pfeffer und Worcester-Sauce.
Unterdessen geben Sie nach und nach die Butter hinzu. Geben Sie schließlich den Weinbrand bzw. den Portwein hinzu. Gießen Sie die Pastete in eine passende Form und garnieren Sie sie mit den Walnüssen. Lassen Sie die Pastete gründlich abkühlen und servieren Sie sie mit Toast.

Tomatensuppe
1 kg Tomaten, ½ Liter Brühe, 1 Eßlöffel Butter, 2 gehackte Tomaten, 3 Eßlöffel Mehl, 125 ml Schlagsahne, Pfeffer nach Belieben, Selleriebläter, Petersilie, Thymian.
Erhitzen Sie die Butter und braten Sie die gehackten Zwiebeln goldbraun. Schneiden Sie die Tomaten in Stücke. Pürieren Sie die Tomaten (in zwei Portionen), mit Pfeffer, Sellerie, Petersilie, Thymian und dem Mehl. Geben Sie diese Mischung zu den gebratenen Zwiebeln. Gießen Sie die Brühe hinzu. Erhitzen Sie die Suppe unter Umrühren, und lassen Sie sie ca. 3 Minuten kochen.
Schlagen Sie die Sahne, bis sie steif ist. Füllen Sie die Suppe in die Teller, und garnieren Sie sie mit der Schlagsahne und gehackter Petersilie.

Reinigen des Geräts

- Ziehen Sie den Stecker aus der Steckdose. Das Motorgehäuse kann mit einem feuchten Tuch abgewischt werden.
  Tauchen Sie das Motorgehäuse nie in Wasser; lassen Sie auch nie fließendes Wasser darüber laufen.
- Spülen Sie alle Teile, die mit Lebensmitteln in Berührung gekommen sind, sofort nach Gebrauch in warmem Wasser,dem Sie etwas Spülmittel zugesetzt haben. Reinigen Sie diese Teile nicht in einer Geschirrspülmaschine.
- Geben Sie acht bei der Reinigung des Messers, der Messereinheit und des Schneideinsatzes: Die Schneiden sind sehr scharf!
- Achten Sie darauf, daß die Schneiden nicht mit harten Gegenständen in Berührung kommen, die sie schartig und stumpf machen können.

Symbole **auf Seiten 39 - 41**

= Messer
= Schneideinsatz
= Raspeleinsatz
= Schneebesen
= Knethaken
= Rühreinsatz
= Mixbecher

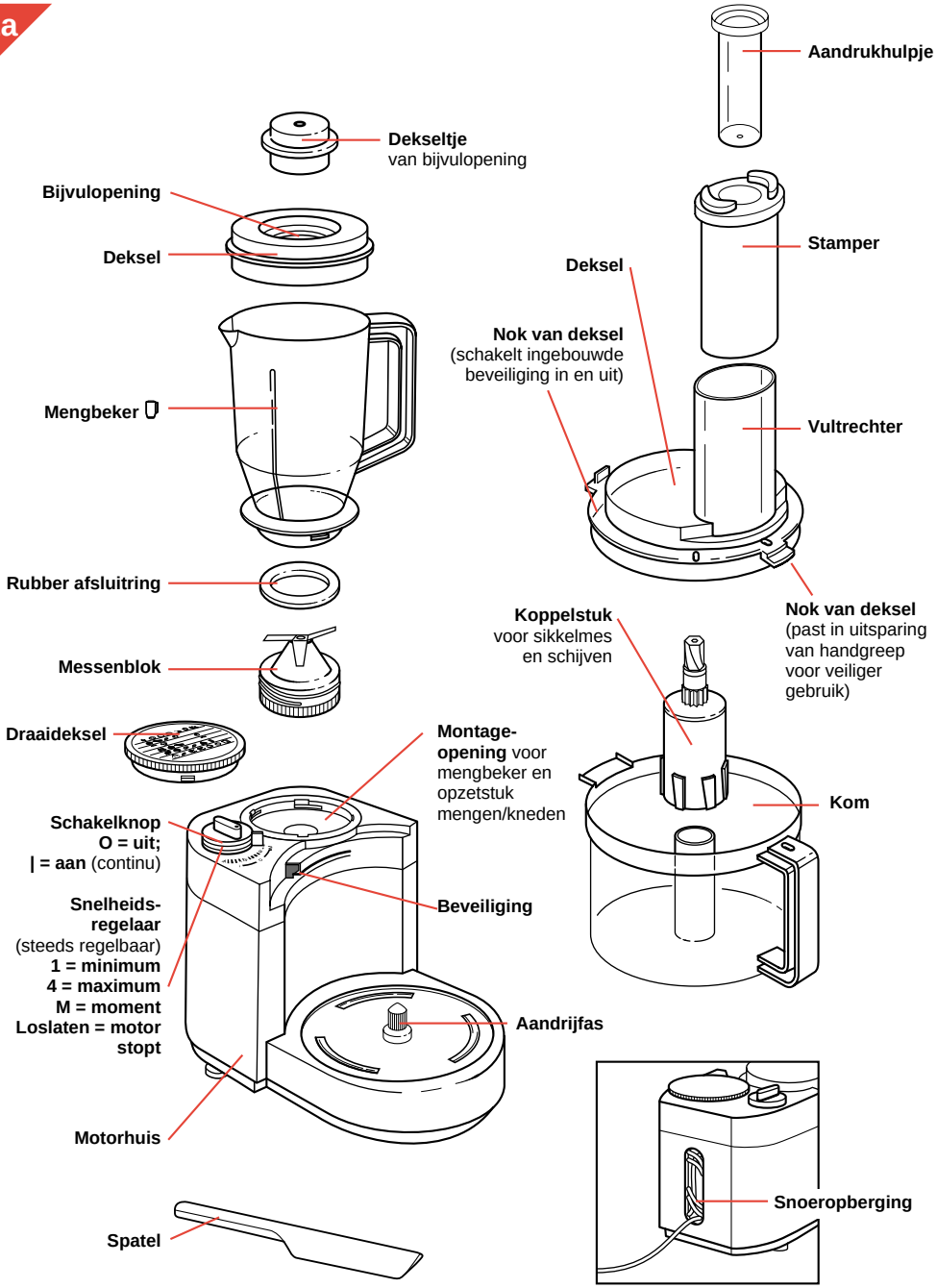
Sollte das Gerät nicht zufriedenstellend arbeiten ...

lesen Sie bitte die folgende Liste durch. Schlagen Sie bitte auch bei den entsprechenden Abschnitten der Gebrauchsanweisung nach.

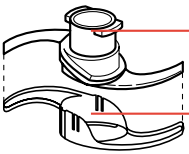
Problem:	**Lösungsversuch:**
Der Schalter reagiert nicht.	- Schüssel und/oder Deckel fest in die richtige Richtung drehen. Sie hören dann “Klick”. - Mixbecher oder Schraubdeckel fest in die angegebene Richtung drehen. - Beim Mischen, Kneten oder Schlagen in offener Schüssel: Schalthebel auf die vordere Position **III** stellen.
- Das Ergebnis beim Schneiden, Raspeln oder Schlagen ist nicht optimal.	- Wählen Sie die richtige Geschwindigkeit nach den Angaben auf dem Gerät oder in der Gebrauchsanweisung.
- Das Ergebnis beim Eiweißschlagen ist nicht optimal.	- Fügen Sie ggf. etwas Zitronensaft oder Salz hinzu, halten Sie den Schneebesen frei von Fett und stellen Sie die richtige Geschwindigkeit ein.
- Das Ergebnis beim Sahneschlagen ist nicht optimal.	- Verarbeiten Sie Sahne bei Kühlschrank-Temperatur (ca. 6° C).

Nederlands

1a

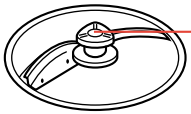


1b



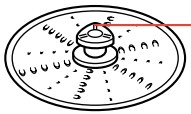
Sikkelmes

Beschermkap

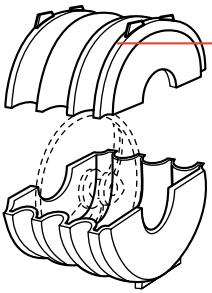


Snijschijf (dubbelzijdig)
| = dun
▮ = dik

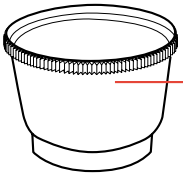
Raspschijf (dubbelzijdig)
| = middel
▮ = grof



Raspschijf voor fijn en zeer fijn raspen (dubbelzijdig)
| = zeer fijn
▮ = fijn



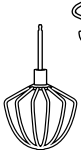
Opbergdoos voor schijven



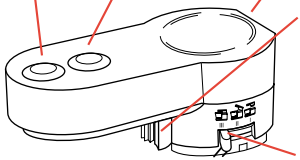
Kom (voor mengen, kneden en kloppen)

Roerder

Kneedhaken



Klopper



Ontgrendelknop voor **klopper**

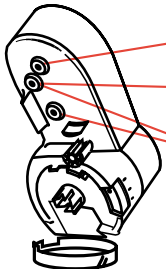
Ontgrendelknop voor **roerder** en **kneedhaken**

Opzetstuk (voor mengen, kneden en kloppen)

Tandwiel voor aandrijving van de kom voor mengen, kneden en kloppen

3-standen knop

I ontgrendelen (opzetstuk plaatsen of verwijderen)
II zwenken (hulpstukken in opzetstuk plaatsen of verwijderen)
III vergrendelen (werken)



Insteekopening voor **klopper**

Insteekopening voor **roerder**

Insteekopeningen voor **kneedhaken**

Automatische Beveiliging (opnieuw instelbaar)

Lees deze aanwijzingen nauwkeurig voordat u het apparaat in gebruik neemt:

Om schade als gevolg van oververhitting te voorkomen, is uw apparaat uitgerust met een automatische beveiliging. Deze zal zonodig de stroom onderbreken.
Als de onderstaande instructies precies worden opgevolgd, kan het apparaat na een afkoelingsperiode van 15 minuten weer worden ingeschakeld.

Als het apparaat opeens stopt:

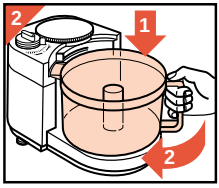
1. **Eerst** neemt u de **stekker** uit het stopcontact.
2. **Daarna** zet u de **schakelaar** in stand O.
3. Laat het apparaat minstens **15 minuten afkoelen**.
4. Steek de stekker in het stopcontact.
5. Zet de schakelaar in stand **|**.

Neem contact op met uw Philips leverancier of met een erkend Philips Service Centrum als de automatische beveiliging telkens opnieuw in werking treedt.

Belangrijk

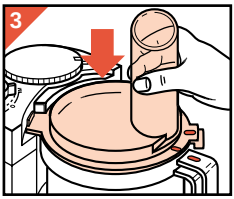
- **Lees de gebruiksaanwijzing en bekijk alle tekeningen voordat u het apparaat in gebruik neemt.**
- **Laat het apparaat niet zonder toezicht werken.**
- **Laat kinderen niet het apparaat bedienen.**
- **Pas op bij het beetpakken van het sikkelmes, het mes van de mengbeker en de snijschijf. Deze zijn scherp.**
- **Verwijder vóór het gebruik de beschermkap van het sikkelmes.**
- **Laat de draaiende delen altijd eerst tot stilstand komen vóórdat u het deksel open draait.**
- **Steek nooit uw hand of bijvoorbeeld een spatel in de vulopening, terwijl het apparaat is ingeschakeld. Alleen de meegeleverde stamper is hiervoor geschikt.**
- **Steek nooit uw hand of bijvoorbeeld een spatel in de mengbeker, tenzij u eerst de stekker uit het stopcontact heeft genomen.**
- **Haal na gebruik de stekker uit het stopcontact.**
- **Indien het snoer van dit apparaat is beschadigd, dient het uitsluitend door het originele type te worden vervangen. Wend u daartoe tot uw Philips leverancier of tot de Philips organisatie in uw land.**
- **Was alle delen die met voedsel in aanraking komen af, voordat u het apparaat in gebruik neemt.**
- **Dompel het motorhuis en het opzetstuk voor mengen/kneden/kloppen nooit in water of in een andere vloeistof. Spoel ze ook niet af.**
- **Als u vloeistoffen klopt of mengt, vul dan de kom of de mengbeker niet hoger dan de bovenste streep van de maatverdeling.**
- **Overschrijd niet de maximale hoeveelheden en bewerkingstijden, zoals aangegeven in de tabellen op pag. 52-54**
- **Plaats het deksel op de juiste manier op de kom. Dan wordt de ingebouwde beveiliging ontgrendeld en kan het apparaat worden ingeschakeld.**
- **Bewaar deze gebruiksaanwijzing.**

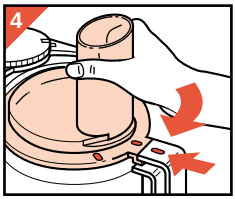
Kom plaatsen



- Draai de handgreep in de richting van de pijl (fig. 2) tot de kom niet verder kan.

Deksel plaatsen



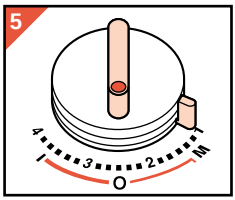


- Draai het deksel met enige kracht in de richting van de pijl (fig. 4) tot het deksel niet verder kan. De merktekens op het deksel (op lip) en op de kom (handgreep) staan dan tegenover elkaar.

Ingebouwde beveiliging

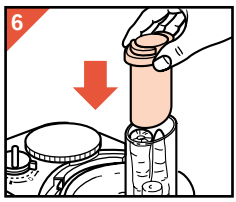
Alleen als u op **de juiste manier** (zie de merktekens)
- het **deksel** op de kom hebt vastgedraaid, en tevens
- de **mengbeker,** het **opzetstuk voor mengen/kneden/kloppen** òf het **draaideksel** op de montageopening hebt vastgedraaid, is de ingebouwde beveiliging ontgrendeld, zodat u het apparaat kunt inschakelen.
  Bekijk fig. 3 en 4 dus met extra aandacht!

Na gebruik



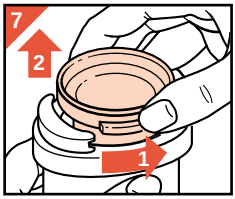
- Zet de schakelknop in stand O.
- U kunt nu het deksel losdraaien (linksom) en van de kom nemen.

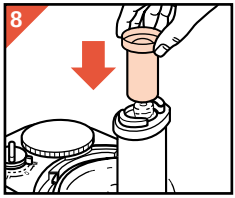
Vulopening en stamper



- U gebruikt de stamper om ingrediënten door de vulopening te voeren.
- U kunt tijdens het gebruik de stamper in de vulopening zetten om deze af te sluiten. Zo voorkomt u spatten en stuiven.

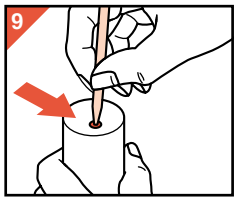
• De stamper is voorzien van een aandrukhulpje.
- U kunt het aandrukhulpje losdraaien van de stamper (en het er ook weer aan vastdraaien) (fig. 7). Als het is losgedraaid, kunnen het aandrukhulpje en de kleinere vulopening handig zijn bij bijvoorbeeld het snijden van worteltjes, of wanneer de hoeveelheid te klein is om de normale vulopening te vullen (fig. 8).

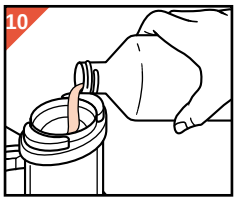




Let op: Gebruik het aandrukhulpje alleen wanneer de stamper in de vulopening is geplaatst.

- In de onderzijde van het aandrukhulpje is de plaats aangegeven waar u, door drukken met een puntig voorwerp, een kleine opening kunt maken (fig. 9). Door deze opening kunt u tijdens het werken vloeistof toevoegen (bijvoorbeeld olie, bij de bereiding van mayonaise) (fig. 10).
- Voor het doseren van vloeistoffen is het aandrukhulpje voorzien van peilaanduidingen (in ml).





Hulpstukken (zie pag. 94-95)

Gelieve bij (na)bestelling - voor vervanging of om de mogelijkheden van uw apparaat uit te breiden - het service/typenummer te vermelden.

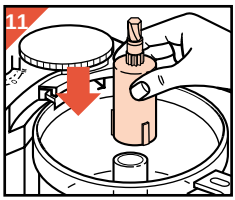
• **Standaard meegeleverd:**
- sikkelmes
- snijschijf (fijn/grof) (dubbelzijdig)
- raspschijf (middelfijn/grof) (dubbelzijdig)
- raspschijf (fijn/zeer fijn) (dubbelzijdig)
- klopper
- kneedhaken
- koppelstuk
- spatel
- stamper met aandrukhulpje
- mengbeker hulpstuk
- opbergdoos voor schijven
- roerder

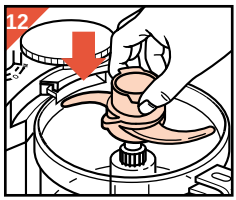
• **Als extra hulpstukken verkrijgbaar**
(Vraag uw leverancier of de extra hulpstukken in uw land leverbaar zijn.)
- rasp/snijschijf, dubbelzijdige combinatieschijf (middel/middel)
- raspschijf, enkelzijdig (extra-fijn)
- fritesschijf (frites, koolraap)
- vruchtenpers hulpstuk
- sapcentrifuge hulpstuk
- “potato peeler” (schijf voor aardappels schrappen)
- “chopper” (hakker) hulpstuk.

Sikkelmes

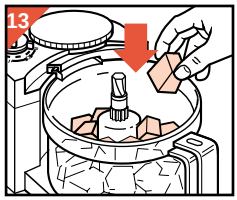
Pas op: de snijkanten van het sikkelmes zijn erg scherp!

• Het sikkelmes is geschikt voor hakken, mixen, mengen, pureren en het bereiden van korstdeeg, kruimeldeeg en zandtaartdeeg.
- Plaats achtereenvolgens de kom (fig. 2), het koppelstuk (fig. 11) en daarna het sikkelmes (fig. 12).





- Doe de ingrediënten in de kom (fig. 13).
- Plaats het deksel (fig. 3, 4), met de stamper in de vulopening (fig. 6).



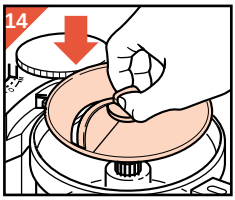
Tips:
• Grote stukken kunt u het best vóórsnijden tot blokjes van ongeveer 3 cm.
• Het voedsel kan snel tè fijn gehakt worden: laat het apparaat dus niet te lang achtereen werken! (Ook niet als u de momentstand **M** gebruikt.)
• Let er bij het hakken van (harde) kaas op, dat u het apparaat niet te lang achtereen laat draaien. De kaas wordt dan te warm en gaat klonteren.

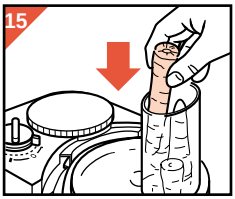
- Als voedsel om het sikkelmes is geslingerd, of wanneer stukjes voedsel tegen de binnenkant van de kom kleven:
- schakel dan eerst het apparaat uit,
- neem het deksel van de kom,
- verwijder de ingrediënten van het sikkelmes of van de kom met behulp van de spatel.
- Hak geen zeer harde ingrediënten, zoals koffiebonen, nootmuskaat en ijsklontjes: deze zouden het sikkelmes bot maken.

Snijschijf en raspschijven

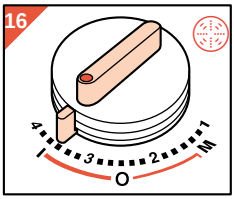
Pas op: de snijranden van de snijschijf zijn erg scherp! Pak daarom de schijf altijd vast bij het handgreepje.

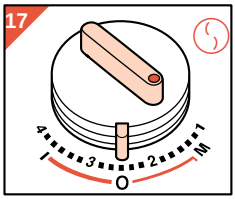
- Plaats de kom en het koppelstuk (fig. 2, 11).
- Plaats de snijschijf of de raspschijf, met de zijde die u wilt gebruiken naar boven. (Bij dubbelzijdige schijven: **I** voor dun snijden of fijn raspen; **▮** voor dik snijden of grof raspen.) (Fig. 14.)
- Plaats het deksel.
- Doe de ingrediënten in de vultrechter (fig. 15).
- Plaats de stamper op de ingrediënten (fig. 6) en druk deze lichtjes aan.





- Voor **raspen**: zet de snelheidsregelaar in stand **3** of **4** en de schakelknop in stand **I** (fig. 16)





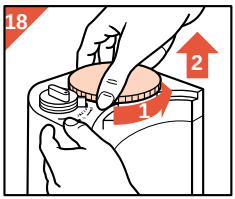
- Voor **snijden**: zet de snelheidsregelaar in stand **2** of **3** en de schakelknop in stand **M** (fig. 17) (Zie ook de tabel op pag. 52-54).
- Druk de ingrediënten rustig en gelijkmatig omlaag met de stamper (fig. 6). Vooral wanneer u bijvoorbeeld worteltjes verwerkt, is het aan te raden het aandrukhulpje te gebruiken (fig. 7).

Tips:
- Snijd te grote stukken voedsel vóór, zodat ze in de vulopening passen.
- Vul de opening gelijkmatig voor de beste resultaten.
- Maak de kom regelmatig leeg als u grote hoeveelheden verwerkt.

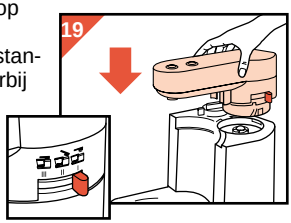
Klopper, Roerder, Kneedhaken

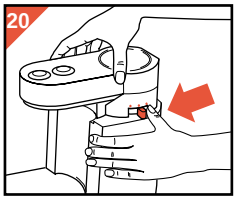
- De klopper kunt u gebruiken voor het luchtig opkloppen van eieren, eiwit, “toppings” voor desserts, instant pudding, slagroom en cakebeslag.
- De roerder is vooral geschikt voor het mengen van vruchtjes door cakebeslag (voor vruchtencake) en voor het invouwen van bloem in biscuitbeslag.
- De kneedhaken zijn speciaal voor het kneden van gistdeeg (bijv. voor brood) en zandtaartdeeg.

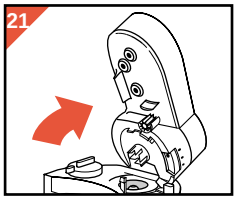
- Draai de afdekplaat los (fig. 18).



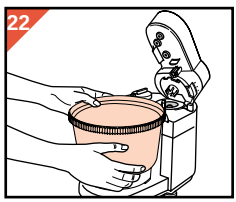
- Zet het opzetstuk op zijn plaats (fig. 19). Let erop dat de 3-standenschakelaar hierbij in de achterste stand staat!

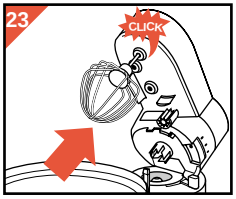


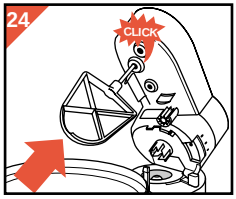




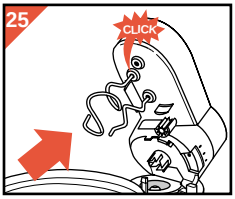
- Zet de 3-standen knop in de middelste stand (fig. 20).
- Draai het opzetstuk omhoog (fig. 21).
- Zet de kom op zijn plaats (fig. 22).



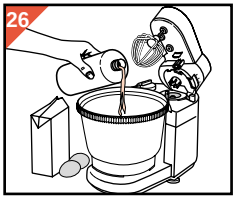




- Breng de klopper (fig. 23), de roerder (fig. 24) of de beide kneedhaken (fig. 25) op hun plaats. Stevig aandrukken! ("Klik!")



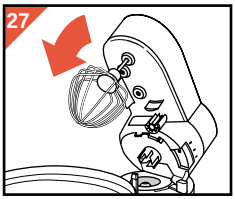
- Doe de ingrediënten in de kom (fig. 26).

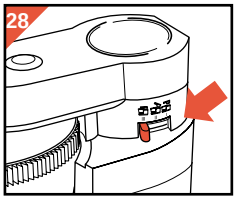


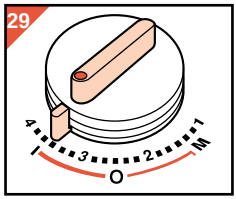
Tip:

Als u de kneedhaken gebruikt, doe dan eerst de vloeistof(fen) in de kom.
Voeg daarna de droge ingrediënten toe.

- Druk het opzetstuk omlaag (fig. 27).

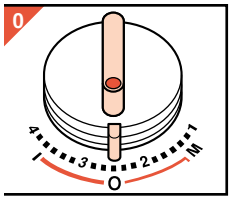


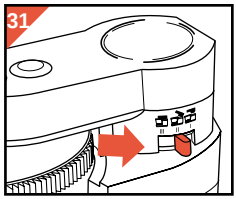




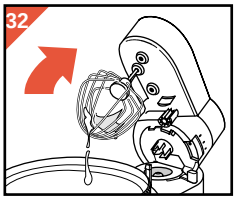
- Zet de 3-standen knop in de voorste stand (fig. 28).
- Zet de schakelknop in stand | en de snelheids-regelaar in stand 3-4 (fig. 29). (Zie ook de tabel op pag. 52-54.)

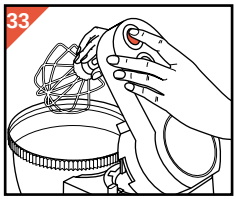
Na gebruik:

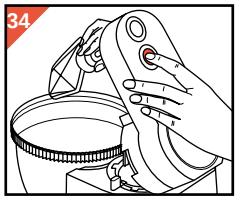




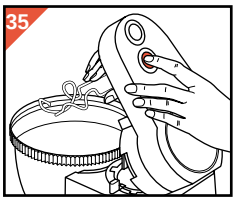
- Zet de schakelknop in stand O (fig. 30).
- Zet de 3-standen knop in de middelste stand (fig. 31).
- Draai het opzetstuk omhoog (fig. 32).





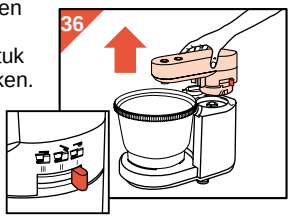


- Maak de klopper (fig. 33), roerder (fig. 34) of kneedhaken (fig. 35) los door de ontgrendelknop in te drukken.



Als u het opzetstuk van zijn plaats wilt nemen:

- Eerst de 3-standen knop in stand **I** zetten (fig. 36).
- Daarna het opzetstuk recht omhoog trekken.



Recept voor twee (wit)broden
1000 g bloem voor (wit)brood, 30 g zachte boter of margarine, 50 g verse gist (voor gedroogde gist: zie de aanwijzingen op de verpakking), ca. 600 cc water (35-40° C), 20 g zout, 20 g suiker, 2 zwarte aluminium bakblikken (ca. 30 cm lang).

- Maak het apparaat voor gebruik gereed zoals beschreven.
- Doe eerst het water, de suiker en de gist in de kom. Voeg daarna de overige ingrediënten toe.
- Laat het apparaat **max. 8 minuten** werken.
- Schakel uit. Neem het deeg uit de kom en doe het in een aparte (grotere) kom. Dek het af met een vochtige doek.
- Laat het deeg ca. 20 minuten rijzen in een matig warme omgeving (35-40° C, bijvoorbeeld in een voorverwarmde oven of op een radiator).
- Als het deeg is gerezen, slaat u het plat en vormt u het tot een bal.
- Doe het deeg terug in de aparte kom en dek het af met de vochtige doek. Laat het opnieuw 20-30 minuten rijzen in een matig warme omgeving.
- Hierna slaat u het deeg plat. Maak er twee porties van en rol deze tot de vorm van de bakblikken.
- Vet de binnenkanten van de bakblikken in.
- Doe het deeg in de bakblikken. Dek ze af met de vochtige doek. Laat het deeg nog 45 minuten rijzen in een matig warme omgeving.
- Verwijder de doek. Zet de bakblikken met deeg op het rooster onder in de voorverwarmde oven (ca. 225 °C).
- Bak op 225 °C gedurende ca. 35 minuten.

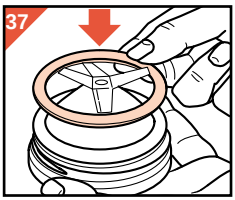
Tips
- Voor het beste resultaat: volg bovenstaande aanwijzingen met betrekking tot het kneden, verwerken en bakken ook strikt op als u **broodmix** gebruikt.
- Wanneer u **volkorenmeel** gebruikt, neem dan ca. 700 cc water en bak gedurende ca. 40 minuten.

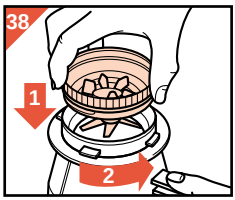
Mengbeker hulpstuk

Belangrijk

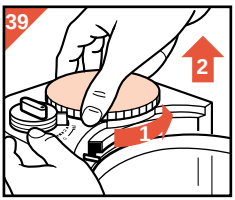
- **Het mengbeker hulpstuk kan alleen werken indien eerst de kom en het deksel van de foodprocessor goed op hun plaats zijn gezet.**
- **Verwerk nooit tegelijkertijd ingrediënten in de mengbeker en in de kom.**
- **Vóór het gebruik: steek de stekker pas in het stopcontact nadat de mengbeker met deksel goed op het motorgedeelte is bevestigd.**
- **Na het gebruik: haal de stekker uit het stopcontact vóórdat u de mengbeker van het motorgedeelte neemt.**
- **Dit hulpstuk is geschikt voor de fijnste resultaten bij pureren en mengen. (Bijvoorbeeld: soepen, sauzen, milkshake, babyvoedsel, groenten, fruit, dun beslag, puree.) Snijd zonodig vaste ingrediënten in stukjes alvorens ze in de beker te doen.**
- **Vul de beker niet met ingrediënten die warmer zijn dan 80 °C.**
- **Voorkom morsen. Doe niet meer dan ½ liter vloeistof in de mengbeker.**
- **Verwijder nooit het deksel terwijl de mengbeker werkt.**

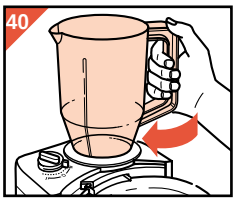
In elkaar zetten



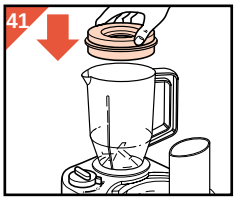


- Breng de rubber afsluitring aan op de rand van het messenblok (fig. 37).
- Draai het messenblok **linksom** vast aan de mengbeker. Stevig vastdraaien (fig. 38)!





- Draai de afdekplaat los (fig. 39).
- Draai de mengbeker vast (rechtsom) (fig. 40).

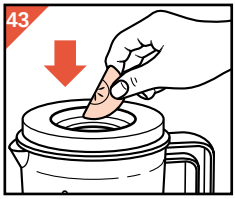


- Doe het deksel op de mengbeker (fig. 41).

Het verwijderen verloopt in omgekeerde volgorde en richting.

Tips:

- Als u het dekseltje omgekeerd in de bijvulopening plaatst, kunt u door het gaatje vloeibare ingrediënten gieten (bijv. olie voor de bereiding van mayonaise) (fig. 42).
- De bijvulopening in het deksel kan worden gebruikt om ingrediënten toe te voegen terwijl de motor draait.
  U kunt het kleine dekseltje hiertoe losdraaien (fig. 43).



- Naarmate u het apparaat langer laat werken, wordt het resultaat over het algemeen fijner.
- Het kan nodig zijn van tijd tot tijd even te stoppen om stukjes los te maken die vast blijven zitten aan de beker. Gebruik daarvoor een zachte spatel.
  Houd de spatel op veilige afstand (ca. 2 cm) van de messen.

Mengbeker recepten

Milkshake (2 à 3 personen)
2½ dl appelsap, 1½ dl koude melk,150 g vanille-ijs, 1½ eetlepel sinaasappelsiroop.
Doe alle ingredienten in de mengbeker en vermeng ze ca. 1 minuut.

Ananas-updrank (2 à 3 personen)
2½ dl ananassap, 1½ dl sinaasappelsap, 2 eetlepels citroensap, updrank, eventueel 2 eetlepels sinaasappellikeur.
Doe alle ingredienten, behalve de updrank, in de mengbeker en vermeng ze ca. 15 seconden. Vul de glazen op met de updrank.

Kippeleverpastei
Ca. 150 g zachte boter, 1 gehakte ui, 350 g kippelevers, 1 dl kippebouillon, ¼ theelepel zout, ½ theelepel paprikapoeder, ½ theelepel kerriepoeder, peper naar smaak, ½ theelepel Worcestersaus, 2 eetlepels cognac of port, 100 g gepelde walnoten.
Verwarm 1 eetlepel boter en fruit de gehakte ui goudgeel. Bak de kippelever 3 tot 5 minuten. Doe de kippebouillon erbij. Laat het mengsel even afkoelen en vermaal het daarna tezamen met de kruiden, het zout, de peper en de Worcestersaus in de mengbeker
Terwijl u de mengbeker laat werken, mengt u de zachte boter er in gedeelten door. Schenk tenslotte de cognac of port erbij. Doe de pastei in een pasteipot en garneer met de walnoten. Laat de pastei door en door koud worden. Serveer met toastjes.

Tomatensoep
1 kg tomaten, 5 dl bouillon, 1 eetlepel boter, 2 gehakte uien, 3 eetlepels bloem, 1 dl slagroom, peper naar smaak, takjes selderij, peterselie en tijm.
Smelt de boter en fruit de gehakte uien goudbruin. Snijd de tomaten in stukken. Pureer de tomaat (in twee porties) samen met bouillon, peper, selderij, peterselie, tijm en bloem.
Doe het mengsel bij de gefruite uien. Voeg de bouillon toe. Breng de soep al roerende aan de kook. Ca. 3 minuten laten doorkoken.
Klop de slagroom stijf. Doe de soep in de borden en garneer met de gehakte peterselie en de slagroom.

Schoonmaken

- Haal altijd de stekker uit het stopcontact, voordat u het motorhuis gaat schoonmaken.
  U kunt het motorhuis schoonmaken met een vochtige doek.
  Dompel het motorhuis niet in water en spoel het niet af.
- Maak de delen die met voedsel in aanraking zijn gekomen meteen na gebruik schoon in warm sop. Niet schoonmaken in de afwasmachine.
- Maak het sikkelmes, het messenblok van de mengbeker en de snijkant van de snijschijf voorzichtig schoon: de snijranden zijn erg scherp!
- Zorg ervoor dat de snijranden van het sikkelmes en van de snijschijf niet met harde voorwerpen in aanraking komen: hierdoor zouden ze bot kunnen worden.

Symbolen op pag. 52-54:

= sikkelmes
= snijschijf
= raspschijf
= klopper
= kneedhaken
= roerder
= mengbeker

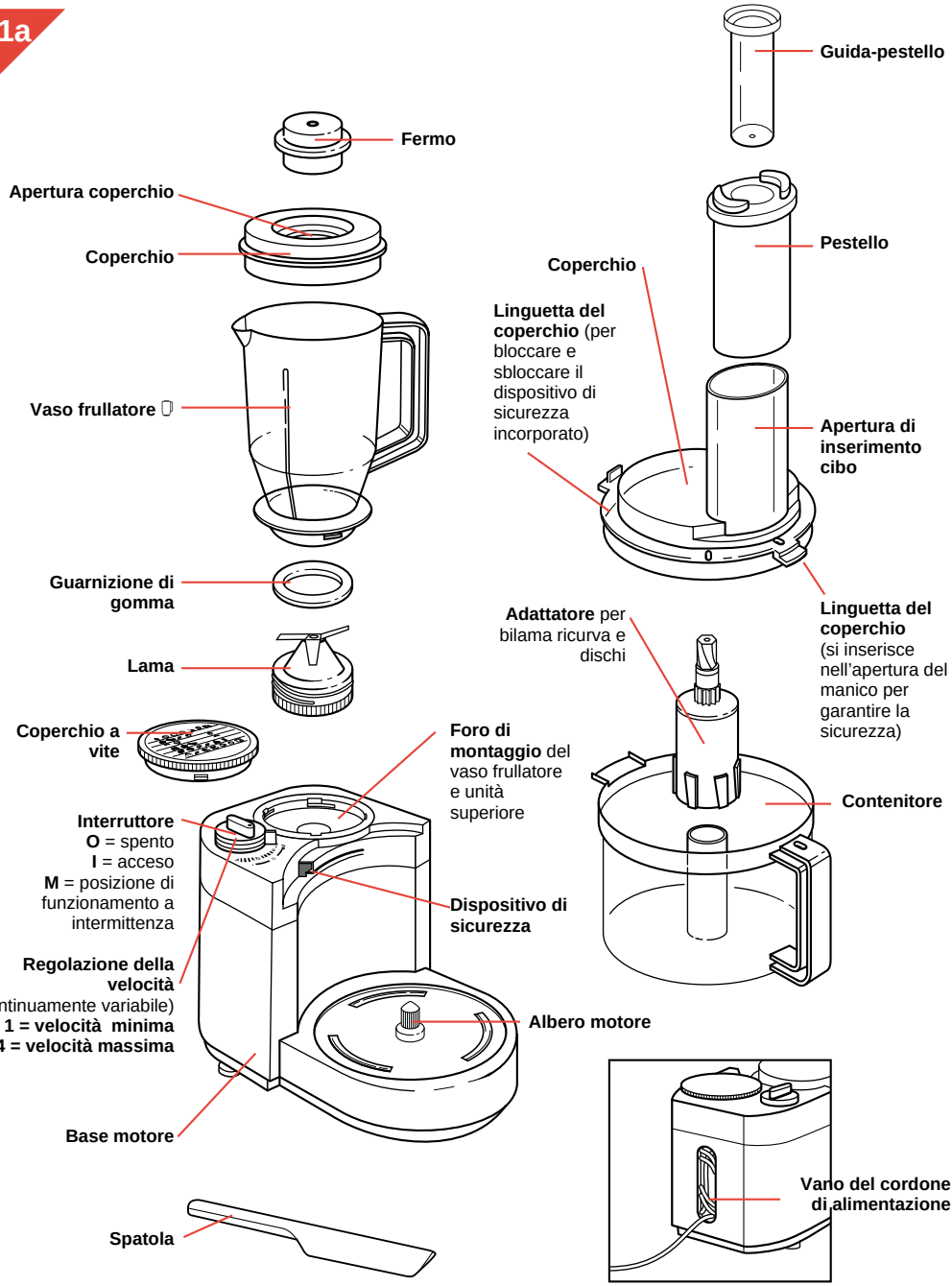
Werkt uw apparaat niet naar wens?

Als uw apparaat niet volgens de verwachtingen functioneert, lees dan het volgende lijstje even door. Raadpleeg ook de betreffende gedeelten in de gebruiksaanwijzing!

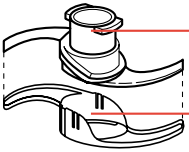
Probleem:	**Mogelijke oplossing:**
- De schakelaar werkt niet.	- Kom en/of deksel goed plaatsen en zo ver mogelijk draaien in de aangegeven richting. (U hoort dan "Klik!") - Mengbeker of draaideksel goed plaatsen en zo ver mogelijk draaien in de aangegeven richting. - Bij mengen, kneden of kloppen in de open kom (met behulp van het opzetstuk): zet de 3-standen knop in stand **|||**.
- Resultaat bij hakken, snijden of raspen is niet optimaal.	- Kies de juiste snelheid. Zie de aanwijzingen op het apparaat en in deze gebruiksaanwijzing.
- Resultaat bij het kloppen van eiwit is niet optimaal.	- Voeg desgewenst wat citroensap of zout toe, zorg ervoor dat klopper en kom vetvrij zijn en kies de juiste snelheid.
- Resultaat bij kloppen van slagroom is niet optimaal.	- Verwerk slagroom op koelkasttemperatuur (ca. 6 °C).

Italiano

1a

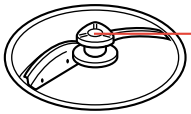

Guida-pestello
Fermo
Apertura coperchio
Coperchio
Pestello
Coperchio
Linguetta del coperchio (per bloccare e sbloccare il dispositivo di sicurezza incorporato)
Vaso frullatore
Apertura di inserimento cibo
Guarnizione di gomma
Linguetta del coperchio (si inserisce nell'apertura del manico per garantire la sicurezza)
Adattatore per bilama ricurva e dischi
Lama
Coperchio a vite
Foro di montaggio del vaso frullatore e unità superiore
Contenitore
Interruttore
O = spento
I = acceso
M = posizione di funzionamento a intermittenza
Dispositivo di sicurezza
Regolazione della velocità
(continuamente variabile)
1 = velocità minima
4 = velocità massima
Albero motore
Base motore
Vano del cordone di alimentazione
Spatola

1b



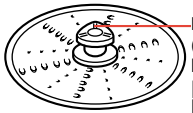
Bilama ricurva

Cappuccio di protezione

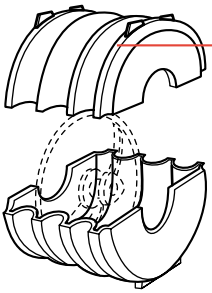


Disco per affettare (da usare da entrambi i lati)
| = sottile
▮ = spesso

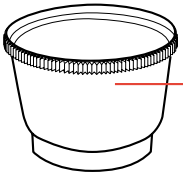
Disco per grattugiare (da usare da entrambi i lati)
| = medio
▮ = grosso



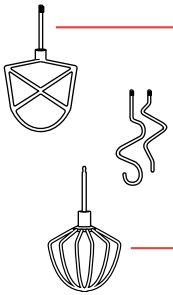
Disco per grattugiare (da usare da entrambi i lati) sottile o extrasottile
| = extra fine
▮ = fine



Scatola per dischi



Contenitore (per mescolare, sbattere e impastare)



Agitatore

Ganci per impasto

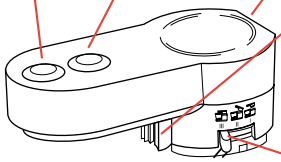
Frusta

Pulsante di rilascio per la **frusta**

Pulsante di rilascio per **l'agitatore** e i **ganci per impasto**

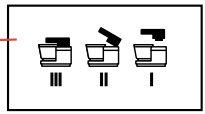
Unità superiore (per mescolare, sbattere e impastare)

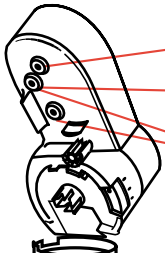
Ruota dentata che trascina il contenitore durante la mescolatura, la frullatura e l'impasto)



Pulsante a tre posizioni

posizione I (per montare o rimuovere l'unità superiore)
posizione II rotare verso l'alto/basso (per montare o rimuovere l'agitatore, la frusta o i ganci da impasto)
posizione III fissa (posizione di lavoro)





Apertura per l'inserimento della frusta

Apertura per l'inserimento dell'agitatore

Aperture per l'inserimento dei ganci da impasto

Arresto automatico di sicurezza

Prima di usare l'apparecchio, leggete con attenzione le istruzioni per l'uso.

Per evitare danni dovuti a surriscaldamento, l'apparecchio è dotato di un dispositivo automatico di sicurezza che, se necessario, arresta l'alimentazione di corrente. Seguendo le istruzioni sotto riportate, potrete riaccendere l'apparecchio dopo 15 minuti di raffreddamento.

Se l'apparecchio si spegne all'improvviso:

1. Togliete la spina dalla rete di alimentazione
2. Posizionate l'interruttore in posizione **O**.
3. Fate **raffreddare** per almeno **15 minuti.**
4. Collegate la spina alla rete di alimentazione
5. Posizionate l'interruttore in posizione **I.**

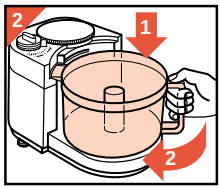
Nel caso l'arresto di sicurezza automatico dovesse intervenire troppo frequentemente, consultate il vostro negoziante di fiducia o un Centro di Assistenza Philips.

Importante

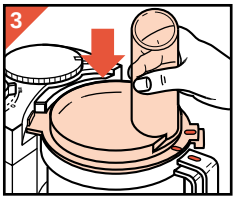
- **Prima di usare l'apparecchio, leggete attentamente le istruzioni per l'uso.**
- **Non allontanatevi mentre l'apparecchio è in funzione.**
- **Non lasciate l'apparecchio alla portata dei bambini.**
- **Fate attenzione alla bilama ricurva, al disco per affettare e al disco per grattugiare perché sono affilati.**
- **Togliete il cappuccio di protezione prima di usare la lama bicurva di metallo.**
- **Non togliete il coperchio fino a quando le parti rotanti non sono completamente ferme.**
- **Non infilate mai la mano o la spatola nell'apertura di inserimento cibo o nel vaso frullatore mentre l'apparecchio è in funzione.**
- **Togliete la spina dalla rete di alimentazione dopo ogni uso dell'apparecchio.**
- **Nel caso in cui il cavo di alimentazione dovesse rovinarsi, dovrà essere sostituito solamente con il ricambio originale.**
  Per eventuali riparazioni rivolgetevi al vostro rivenditore Philips o al Centro Assistenza Philips più vicino.
- **Prima di usare l'apparecchio per la prima volta, lavate bene tutte le parti che andranno a contatto con gli alimenti.**
- **Non immergete mai il blocco motore nell'acqua o in altri liquidi. Non risciacquare.**
- **Quando amalgamate o frullate i liquidi non superate l'indicazione del livello massimo indicato.**
- **Non superate le quantità massime e i tempi indicati sulla tabella (pagg. 66-67) e nelle ricette.**
- **Sistemate in modo corretto il coperchio sul contenitore. Solo in questo modo il dispositivo di sicurezza incorporato si sblocca e l'apparecchio può essere messo in funzione.**
- **Conservate queste istruzioni per ulteriore consultazione.**

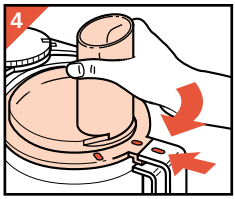
Per montare il contenitore

- Abbassate il contenitore come mostra la figura 2 e ruotate il manico nella direzione della freccia fino ad arresto.



Per posizionare il coperchio





- Fate girare il coperchio nella direzione della freccia (fig. 4) fino ad arresto. Assicuratevi che le tacche riportate sul coperchio corrispondano a quelle del contenitore.

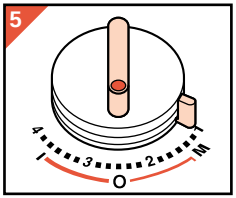
Dispositivo di sicurezza incorporato

Il dispositivo di sicurezza incorporato verrà sbloccato, permettendo quindi il funzionamento dell'apparecchio, solo se:
- il coperchio è stato avvitato in modo corretto sul contenitore e
- il vaso frullatore e il tappo a vite sono stati avvitati sul foro di montaggio.

Per questo motivo, si consiglia di studiare con attenzione le fig. 3 e 4.

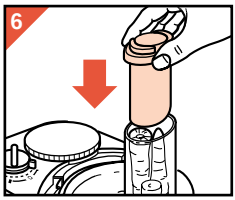
Dopo l'uso

- Posizionate l'interruttore su **O**.
- A questo punto potete svitare il coperchio del contenitore in senso antiorario.

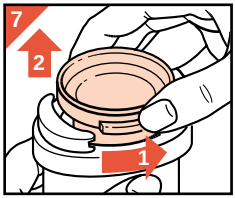


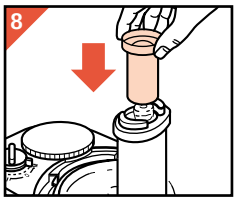
Apertura di inserimento cibo e pestello

- Usate il pestello per inserire gli ingredienti dall'apertura di inserimento cibo.



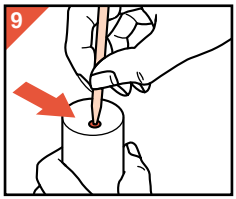
- Mettete il pestello nell'apertura di inserimento cibo prima che l'apparecchio sia in funzione, per evitare gli schizzi.
- Il pestello è dotato di un guida-pestello.
- Ruotandolo, il guida-pestello può essere smontato (o montato) dal pestello (fig. 7). Se smontato, il guida-pestello può essere utilizzato quando gli ingredienti da lavorare sono troppo piccoli per riempire l'apertura di inserimento cibo (fig. 8).

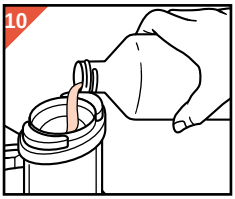




Attenzione: usate il guida-pestello solo quando il pestello si trova già posizionato nell'apertura di inserimento.

- Sul fondo del guida-pestello troverete un segno in corrispondenza del quale potete operare un piccolo foro utilizzando un oggetto appuntito (fig. 9). Attraverso questo foro potete introdurre nel contenitore ingredienti liquidi (per esempio l'olio per fare la maionese) (fig. 10).
- Sul guida-pestello sono indicati i vari livelli in ml per la misurazione dei liquidi.





Accessori (vedere pagg. 94 e 95)

Quando dovete sostituire i vostri accessori o acquistarne di nuovi per aumentare le prestazioni del vostro apparecchio, ricordate di fornire il rispettivo numero di codice.

- **Gli accessori standard sono:**
- bilama ricurva
- disco per affettare sottile/grosso (da usare su entrambi i lati)
- disco per grattugiare medio/grosso (da usare su entrambi i lati)
- disco per grattugiare fine/extra fine (da usare su entrambi i lati)
- frusta
- ganci per impastare
- adattatore
- spatola
- pestello con guida-pestello
- frullatore
- scatola per dischi
- agitatore

- **A corredo sono inoltre disponibili**

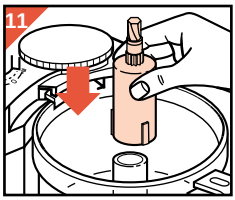
(Rivolgetevi al vostro rivenditore per ottenere ulteriori informazioni):

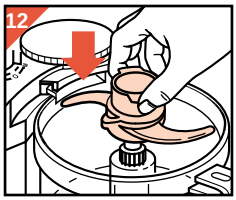
- disco per grattugiare / sminuzzare (medio/medio)
- disco per grattugiare extra fine (da usare da un lato)
- disco per tagliare le patate a bastoncino
- spremiagrumi
- centrifuga
- disco per pelare le patate
- tritacarne

Bilama ricurva

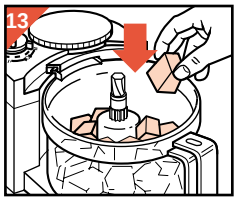
Attenzione: i bordi della bilama ricurva sono molto taglienti.

- La bilama ricurva è adatta per tritare, mescolare, impastare, frullare, fare pastelle per torte e biscotti.





- Inserite in successione il contenitore (fig. 2), l'adattatore (fig. 11) e in ultimo la bilama ricurva (fig. 12).
- Introducete gli ingredienti nel contenitore (fig. 13).
- Mettete il coperchio (figg. 3 e 4) e introducete il pestello nell'apertura di inserimento cibo (fig. 6).

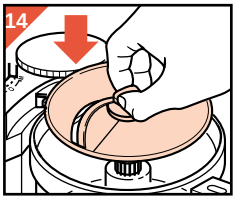


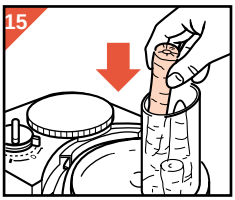
Consigli:
- Tagliate gli ingredienti grossi in cubetti di circa 3 cm.
- Evitate di far funzionare l'apparecchio troppo a lungo (anche quando l'apparecchio è in posizione **M**).
- Quando tritate il formaggio, abbiate cura di non far funzionare il motore troppo a lungo; il formaggio potrebbe riscaldarsi e formare dei grumi.
- Se il cibo dovesse raccogliersi attorno alla bilama ricurva o alle pareti del contenitore:
  - spegnete l'apparecchio
  - togliete il coperchio del contenitore
  - togliete il cibo dalle lame e dalle pareti usando l'apposita spatola.
- Non tritare ingredienti molto duri, come ad esempio chicchi di caffè, noce moscata e cubetti di ghiaccio: la bilama ricurva potrebbe danneggiarsi.

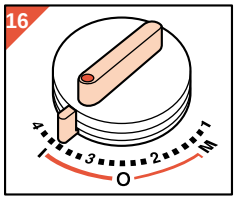
Disco per affettare e dischi per grattugiare /

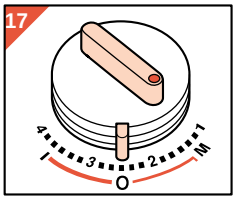
Attenzione: i bordi del disco sono molto taglienti. Afferrate sempre i dischi dall'apposita impugnatura posta al centro.

- Sistemate prima il contenitore e poi l'adattatore (figg. 2 e 11).
- Mettete il disco con il lato da utilizzare rivolto verso l'alto (per i dischi da usare da entrambi i lati: **I** per tagliare e grattugiare fine) ▮ per tagliare e grattugiare grosso) (fig. 14).
- Mettete il coperchio (figg. 3 e 4)
- Inserite gli ingredienti dall'apertura di inserimento (fig. 15).
- Infilate il pestello nell'apertura di inserimento e premete delicatamente (fig. 6).







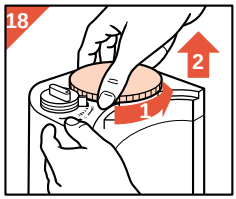


- Per **grattugiare** è preferibile selezionare una velocità di **3** o **4** e posizionare l'interruttore su **I** (fig. 16).
- Per **affettare** vi consigliamo di far funzionare l'apparecchio a velocità **2** o **3** con l'interruttore su **M** (fig. 17) (fate riferimento alla tabella illustrata a pagg. 66-67).
- Premete gli ingredienti verso il basso usando il pestello (fig. 6). Esercitate una pressione leggera ma costante.
  Nel caso, per esempio, di carote è preferibile usare il guidapestello (fig. 7).

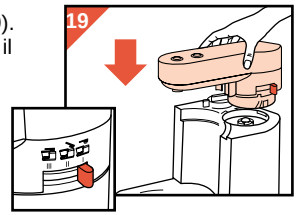
Consigli:
- Tagliate i pezzi più grossi per facilitarne l'introduzione dall'apertura.
- Riempite l'apertura di inserimento in modo uniforme per ottenere risultati migliori.
- Svuotate più volte il contenitore nel caso di grossi quantitativi di cibo da affettare o grattugiare.

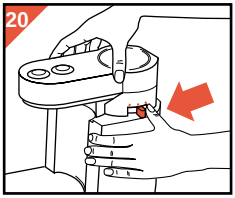
Frusta , agitatore e ganci da impasto

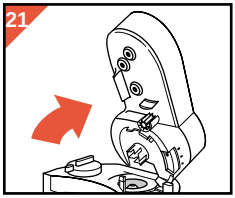
- La frusta è adatta per sbattere le uova, montare il bianco a neve, per montare la panna e preparare la pastella per i dolci.
- L'agitatore è particolarmente adatto per mescolare la frutta secca nella pastella dei dolci e per amalgamare la farina all'impasto del Pan di Spagna.
- I ganci da impasto sono particolarmente adatti per unire il lievito alla pasta da pane o da dolci.
- Svitate il tappo superiore (fig. 18).



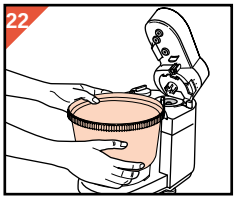
- Montate l'unità superiore (fig. 19). Assicuratevi che il pulsante a tre posizioni sia completamente arretrato durante queste operazioni.

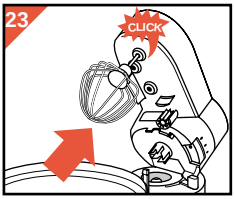


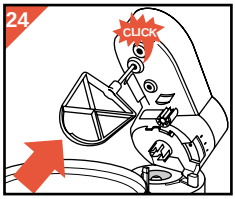




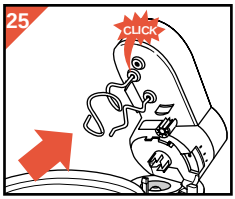
- Posizionate il pulsante al centro (fig. 20).
- Sollevate leggermente l'unità superiore (fig. 21).
- Posizionate il contenitore (fig. 22).



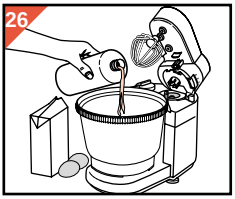




- Montate la frusta (fig. 23), o l'agitatore (fig. 24) o i ganci da impasto (fig. 25). Spingete fino a quando sentite lo scatto.



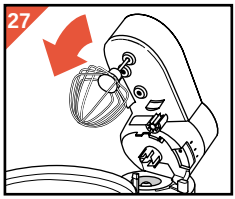
- Introducete gli ingredienti nel contenitore (fig. 26).

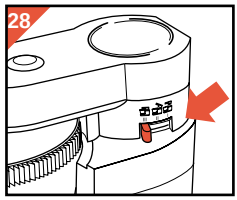


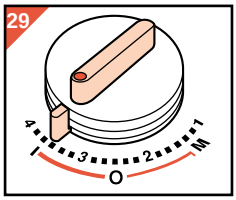
Consigli

Quando usate i ganci da impasto, versate sempre prima gli ingredienti liquidi nel contenitore. Aggiungete poi gli altri ingredienti quando l'apparecchio è già in funzione.

- Abbassare l'unità superiore (fig. 27).

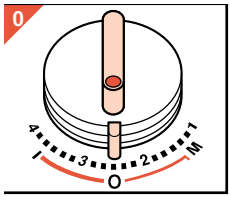


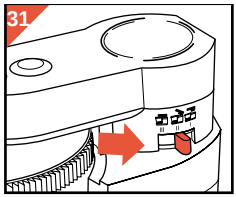




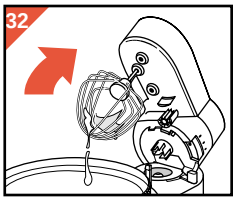
- Il pulsante a tre posizioni dev'essere spostato in avanti (fig. 28).
- Spostare l'interruttore su **I** e impostare la velocità **3-4** (fig. 29) (fate anche riferimento alla tabella illustrata a pagg. 66-67).

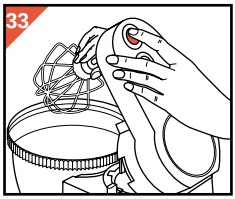
Dopo l'uso

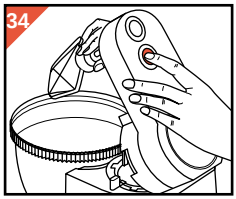




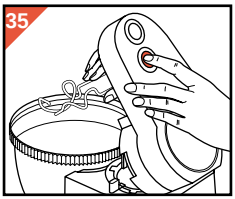
- Riportate l'interruttore su **O** (fig. 30).
- Spostate il pulsante a tre posizioni al centro (fig. 31).
- Sollevate leggermente l'unità superiore (fig. 32).





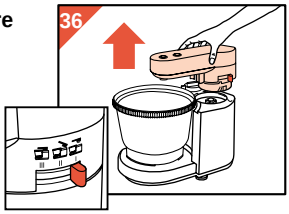


- Smontate la frusta (fig. 33), l'agitatore (fig. 34) o i ganci da impasto (fig. 35), premendo il rispettivo pulsante di rilascio.



Se dovete smontare l'unità superiore:

- per prima cosa posizionate il pulsante a tre posizioni in posizione **I** (fig. 36) e poi sollevate completamente l'unità superiore.



Ricetta per due forme di pane (bianco)
1000 g di farina bianca (per pane), 30 g di burro o margarina, 50 g di lievito (nel caso usiate il lievito in polvere, leggete le istruzioni riportate sulla confezione), 600 g circa di acqua tiepida (35-40° C), 20 g di sale, 20 g di zucchero, 2 stampi in alluminio per forno (circa 30 cm di lunghezza)

- Preparate l'apparecchio come spiegato precedentemente.
- Versate l'acqua, lo zucchero e il lievito nel contenitore.
  Aggiungete gli altri ingredienti.
- Fate funzionare l'apparecchio al **massimo per 8 minuti.**
- Spegnete l'apparecchio. Trasferite l'impasto in un'altra terrina (sufficientemente grande) e copritelo con un panno umido.
- Fate lievitare l'impasto a temperatura moderata (35-40° C), ad esempio nel forno precedentemente riscaldato o sul calorifero per circa 20 minuti.
- Quando l'impasto sarà lievitato, lavoratelo rapidamente e fatene una palla.
- Rimettete l'impasto nella terrina e ricopritelo con il panno umido. Lasciatelo lievitare per altri 20-30 minuti a temperatura moderata.
- Trascorso tale periodo, dividetelo in due porzioni.
- Imburrate le pareti interne degli stampi.
- Mettete l'impasto negli stampi e ricopriteli con il panno umido. Lasciate lievitare l'impasto per altri 45 minuti a temperatura moderata.
- Togliete il panno. Mettete gli stampi nella parte bassa del forno preriscaldato a circa 225° C.
- Fate cuocere a 225° C per circa 35 minuti.

Consigli

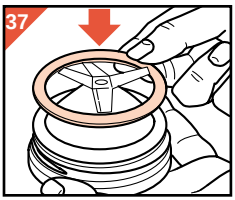
- Anche se usate **apposite miscele per fare il pane,** seguite scrupolosamente le indicazioni sopra riportate per quando riguarda l'impasto, la lavorazione e la cottura. Otterrete ottimi risultati.
- Se preferite la **farina integrale,** usate 700 cc di acqua e cuocete il pane per circa 40 minuti.

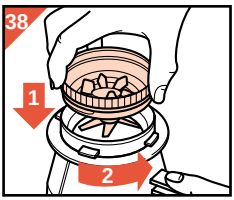
Frullatore

Importante:

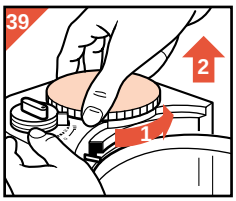
- **Il frullatore può funzionare solo a condizione che il contenitore e il vaso frullatore siano stati montati in modo corretto.**
- **Non lavorate mai gli ingredienti simultaneamente nel vaso frullatore e nel contenitore.**
- **Prima dell'uso: non collegare la spina alla rete di alimentazione finché il vaso e la lama non sono stati montati correttamente sulla base motore.**
- **Dopo l'uso: togliere la spina dalla rete di alimentazione prima di smontare il vaso frullatore dalla base motore.**
- **Questo accessorio è adatto per frullare e per preparare puree. (es.: vellutate, salsine, frappé, pietanza per bambini, pastelle liquide, paté). É consigliabile tagliare a pezzi gli ingredienti solidi prima di metterli nel vaso frullatore.**
- **Non introdurre ingredienti con una temperatura superiore agli 80° C.**
- **Per evitare fuoriuscite di ingredienti, non superare mai la capacità max. per liquidi del vaso frullatore che è di ½ litro circa.**
- **Non sollevate mai il coperchio quando il frullatore è in funzione.**

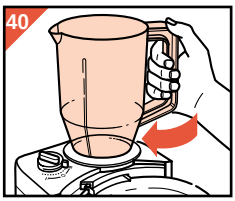
Montaggio



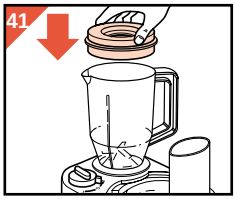


- Posizionate la guarnizione di gomma sulla lama (fig. 37).
- Montate la lama sul vaso facendola ruotare in senso antiorario fino a completa chiusura (fig. 38).





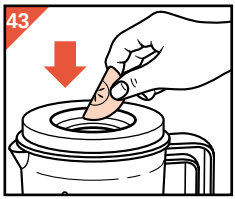
- Svitate il tappo superiore (fig. 39).
- Ruotate il vaso in senso orario finché non si blocca (fig. 40).



- Mettete il coperchio sul vaso (fig. 41). Per smontare procedete al contrario.

Consigli

- Gli ingredienti liquidi (es. l'olio per la maionese) possono essere versati dal foro che si trova sul tappo posizionato al contrario (fig. 42).
- L'apertura nel coperchio può essere utile per aggiungere altri ingredienti mentre il frullatore è in funzione. Togliete il tappo, ruotandolo (fig. 43).



- Maggiore è il tempo di funzionamento, più fine sarà il frullato.
- Sospendete saltuariamente il funzionamento per rimuovere gli ingredienti che si attaccano al vaso.
  Posizionate l'interruttore su **O** e togliete la spina dalla rete di alimentazione.
  Sollevate il coperchio.
  Rimuovere gli ingredienti con la spatola senza avvicinarla eccessivamente alla lama (mantenere la spatola a una distanza di 2 cm circa dalla lama).

Ricette con il frullatore

Frappé (2-3 persone)
2,5 dl di succo di mela, 1,5 dl di latte freddo, 150 g di gelato alla vaniglia, 1,5 cucchiaio di sciroppo di limone o arancia
Mettete tutti gli ingredienti nel frullatore e frullate per circa 1 minuto.

Bibita all'ananas (2-3 persone)
2,5 dl di succo d'ananas, 1,5 dl di succo d'arancia, 2 cucchiai di succo di limone, gassosa, 2 cucchiai di liquore all'arancia
Mettete tutti gli ingredienti (tranne la gassosa) nel frullatore e frullate per circa 15 secondi. Riempite i bicchieri con la gassosa.

Paté di fegatini di pollo

circa 150 g di burro ammorbidito, 1 cipolla a rondelle, 350 g di fegatini di pollo, 1 dl di brodo di pollo, ¼ cucchiaino di sale, ½ cucchiaino di paprika, ½ cucchiaino di curry, pepe, ½ cucchiaino di Worcester, 2 cucchiai di brandy o porto, 100 g di noci sgusciate

Riscaldate 1 noce di burro e fate soffriggere la cipolla. Fate cuocere i fegatini per circa 3-5 minuti e aggiungete il brodo. Lasciate raffreddare il composto per un po', poi frullate insieme alle spezie, al sale, al pepe e alla Worcester. Non spegnete l'apparecchio. Aggiungete il burro ammorbidito a pezzetti e insaporite con il brandy o il porto. Versate il paté in una terrina e guarnite con le noci. Fate raffreddare completamente il paté e servitelo con pane tostato.

Zuppa di pomodoro

1 kg di pomodori, 5 dl di brodo, 1 cucchiaio di burro, 2 cipolle a rondelle, 3 cucchiai di farina, 1½ dl di panna, pepe, sedano, prezzemolo, timo

Scaldate il burro e fate soffriggere la cipolla. Tagliate a pezzi i pomodori e riduceteli in puré (due porzioni) aggiungendo pepe, sedano, prezzemolo, timo e farina. Aggiungete il composto alla cipolla cotta e versate il brodo.

Fate bollire la zuppa per circa 3 minuti continuando a mescolare.

Montate la panna ben soda. Versate la zuppa nelle fondine e guarnitela con la panna e del prezzemolo tritato.

RICETTE

Torta con frutta candita

500 g di farina, 250 di zucchero, 250 g di burro, 6 uova, ½ cucchiaino di sale, 10 g di lievito per dolci, 2 cucchiaini di rum, 250 g di uvetta sultanina, 200 g di frutta candita

Preparate la frusta. Imburrate uno stampo per plum-cake lungo circa 35 cm.

Mettete il burro, il sale e lo zucchero nel contenitore. Selezionate la velocità 4 e mescolate fino ad ottenere un impasto bianco e cremoso. Aggiungete il rum e le uova, una alla volta. Mettete la farina e il lievito nel contenitore e mescolate a velocità 2-3. Togliete la frusta e mettete l'agitatore.

Mescolate l'uvetta e la frutta candita con un po' di farina per evitare che si attacchi e aggiungetela all'impasto, selezionando la velocità 3.

Versate il composto nello stampo imburrato e fate cuocere nella parte centrale del forno precedentemente riscaldato.

Temperatura del forno: 150° C

Tempo di cottura: 70 - 90 minuti

Torta alle fragole

750 g di fragole, 2 cucchiai di zucchero, 2 cucchiai di kirsch o Grand Marnier

Pasta: - 250 g di farina, 125 g di burro, 60 g di zucchero, 1 pizzico di sale, 1 uovo

Crema: - 300 cc di latte, 2 uova, 75 g di zucchero, 50 g di farina, 25 g di burro

Sistemate i ganci da impasto. Imburrate uno stampo rotondo (diam. 30 cm). Lavate le fragole e spruzzatele con il kirsch o il Grand Marnier e lo zucchero e mettetele da parte. Mettete la farina, il burro, lo zucchero, il sale e l'uovo nel contenitore e lavorate il tutto a velocità 4 fino ad ottenere una massa morbida. Mettete l'impasto in frigorifero per circa un'ora. Stendete la pasta con il matterello su una superficie leggermente infarinata e sistematela nello stampo imburrato. Bucherellate il fondo con una forchetta. Mettete il fondo della torta nella parte centrale del forno preriscaldato e fate raffreddare prima di farcire con la crema.

Temperatura del forno: 180°C

Tempo di cottura: 15-20 minuti

Come preparare la crema

Mettete la farina, le uova, lo zucchero e il latte nel contenitore con la bilama bicurva. Fate funzionare l'apparecchio fino ad ottenere una composto omogeneo. Versate il composto in una casseruola e portate ad ebollizione continuando a mescolare. Togliete la casseruola dal fuoco e aggiungete il burro. Lasciate raffreddare il composto, poi versatelo sul fondo della torta e decorate con le fragole.

Brioche

250 g di farina, 30 g di zucchero, 20 g di lievito, 100 g di burro, 50 cc di latte (40° C), ½ cucchiaino di sale, 4 uova

Sistemate i ganci da impasto. Sciogliete il lievito con latte e zucchero nel contenitore. Aggiungete la farina, il sale e le uova. Selezionate la velocità 4 e impastate il composto per circa 5 minuti. Lasciate riposare l'impasto nel contenitore coperto con un panno umido per circa 1 ora a temperatura moderata. Rimettete il contenitore sulla base motore, selezionate la velocità 4 e aggiungete il burro fuso. L'impasto deve risultare molto omogeneo. Mettete la pasta nell'apposito stampo per brioche e lasciate lievitare per 45 minuti. Infornate lo stampo nella parte centrale del forno, sopra una griglia.

Temperatura del forno: 220° C

Tempo di cottura: 30 minuti

Pulizia

- Prima di pulire la base motore, togliete sempre la spina dalla presa di corrente. La base motore può essere pulita con un panno umido. Non immergete mai la base motore nell'acqua. Non versate mai acqua sulla base motore.
- Lavate i pezzi che sono venuti a contatto con il cibo con acqua saponata subito dopo averli utilizzati. Non metteteli in lavastoviglie.
- Fate attenzione quando pulite la bilama ricurva e il disco per affettare/grattugiare: le lame sono molto taglienti!
- Assicuratevi che i bordi taglienti degli accessori non urtino oggetti duri. Ciò li potrebbe danneggiare diminuendo la loro efficienza.
- L'ingranaggio della frusta può essere facilmente smontato per la pulizia.

Simboli a pagg. 66-67

= bilama ricurva
= disco per affettare
= disco per grattugiare
= frusta
= ganci da impasto
= agitatore
= frullatore

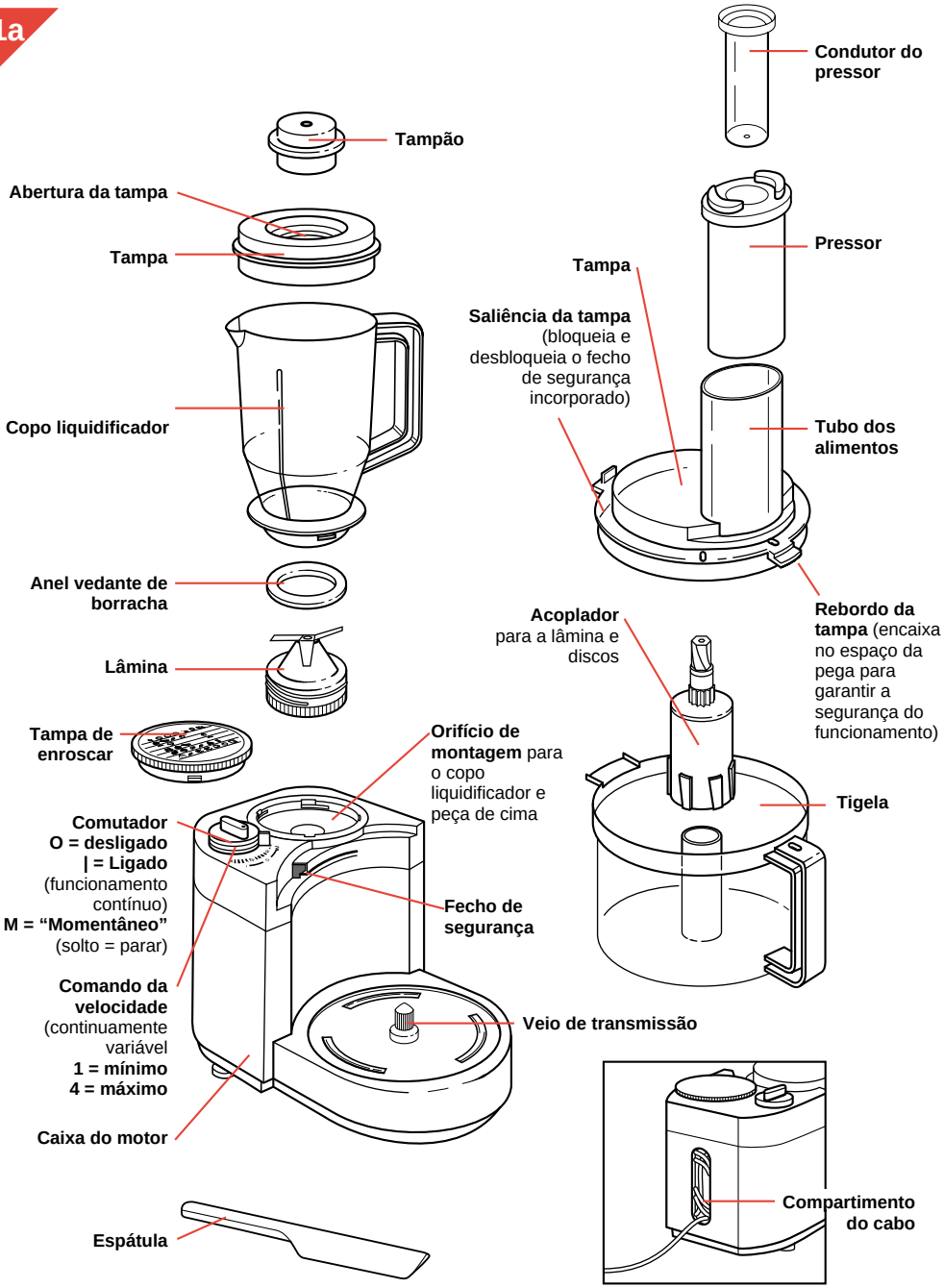
L’apparecchio non funziona come dovrebbe?

Se il vs. robot non dovesse funzionare bene, leggete quanto sotto riportato e studiate con attenzione le istruzioni corrispondenti.

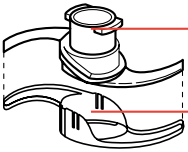
Problema:	**Possibile soluzione:**
- L’interruttore non funziona	- Posizionate correttamente il contenitore e/o il coperchio e ruotate nella direzione indicata (dovete sentire uno scatto) - Posizionate correttamente il frullatore o il coperchio a vite e ruotate nella direzione indicata. - Mentre impastate o mescolate a contenitore aperto (con l’unità superiore), il pulsante a tre posizioni dev’essere su III.
- L’apparecchio non taglia, trita o grattugia in modo soddisfacente	- Selezionate la giusta velocità. Fate riferimento alle istruzioni sull’apparecchio e a quelle sulle istruzioni.
- L’apparecchio non monta bene gli albumi a neve	- Aggiungete del sale o del succo di limone.
- L’apparecchio non monta bene la panna.	- La panna dev’essere usata a temperatura di frigorifero (circa 6° C).

Português

1a

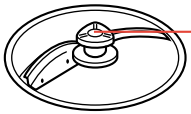


1b



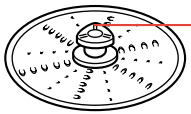
Lâmina de metal

Capa de protecção

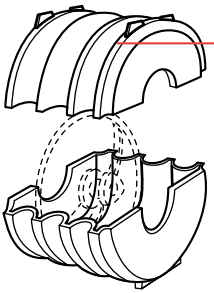


Disco de cortar
(face dupla)
| = fino
▮ = grosso

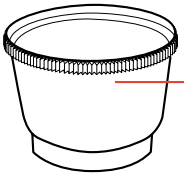
Disco de ralar
(face dupla)
| = médio
▮ = grosso



Disco de ralar
fino e muito fino
(face dupla)
| = muito fino
▮ = fino



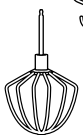
Caixa para guardar discos



Tigela (para misturar, bater e amassar)

Batedor

Varas de amassar



Misturador

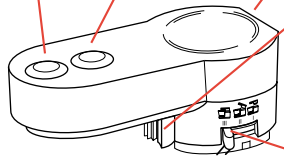
Botão de soltar para **misturar**

Botão de soltar para **batedor** e **varas de amassar**

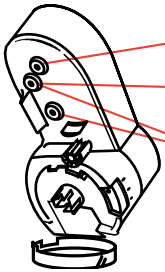
Peça do cimo (para misturar, bater e amassar)

Roda dentada (para o movimento da tigela ao misturar, bater e amassar)

Botão com três posições



| Soltar
(colocar ou retirar a peça do cimo)
|| Girar para cima / baixo
(colocar ou retirar os batedores e varas de amassar)
||| fixo (posição de funcionamento)



Abertura para o **liquidificador**

Abertura para o **batedor**

abertura para as **varas de amassar**

Corte automático de segurança (rearmável)

Por favor, leia estas instruções com todo o cuidado antes de utilizar o aparelho pela primeira vez.
Para evitar o perigo de danos causados por sobreaquecimento, este aparelho está equipado com um dispositivo automático de segurança que, de imediato, cortará a corrente, se necessário. Se estas instruções forem seguidas à letra, poderá voltar a ligar o aparelho com toda a segurança, após 15 minutos de arrefecimento.

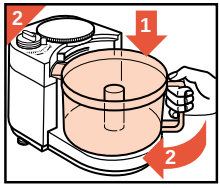
Se a máquina parar de repente:
1 **Em primeiro lugar,** retire a **ficha do cabo de corrente** da tomada de parede.
2 **Em segundo lugar,** coloque o **comutador** na posição **O**.
3 Deixe **arrefecer** o aparelho durante um período de **15 minutos.**
4 Introduza a ficha na tomada de parede.
5 Coloque o comutador na posição **I**.

Contacte o seu fornecedor Philips ou um Centro de Assistência Philips se o corte automático de segurança se ligar repetidamente.

Importante

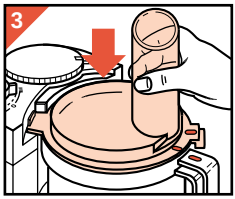
- **Leia as instruções consultando as ilustrações antes de utilizar a máquina pela primeira vez.**
- **Não deixe a máquina a funcionar sozinha.**
- **Não deixe as crianças mexerem na máquina.**
- **Tenha muito cuidado sempre que mexer na lâmina de metal, na lâmina de mistura e no disco de corte porque estão muito afiados.**
- **Retire a capa protectora da lâmina de metal antes de a utilizar.**
- **Deixe que as partes rotativas parem por completo antes de abrir a tampa.**
- **Nunca ponha os dedos ou, por exemplo, uma espátula, no tubo dos alimentos ou no copo liquidificador, estando a máquina em funcionamento.**
- **Retire a ficha da tomada de parede depois de utilizar o aparelho.**
- **Se o cabo de ligação estiver danificado, só poderá ser substituído por uma peça original.**
  Para tal, dirija-se ao vendedor Philips local ou aos Serviços de Assistência da Philips para proceder à substituição.
- **Antes da primeira utilização, lave todas as peças que vão entrar em contacto com os alimentos.**
- **Nunca mergulhe a caixa do motor dentro de água ou em qualquer outro líquido. Também não deverá enxaguar.**
- **Quando estiver a mexer ou a misturar líquidos, não encha a tigela ou o copo liquidificador para além da indicação de nível máximo.**
- **Não exceda as quantidades máximas e os tempos de processamento indicados nas tabelas (pág. 79-82).**
- **Coloque a tampa da tigela na posição correcta. Deste modo, o fecho de segurança incorporado ficará solto e o aparelho poderá ser ligado.**
- **Guarde estas instruções para uma consulta futura.**

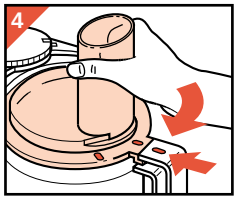
Colocação da tigela



- Desloque a pega na direcção da seta (2) até parar.

Colocação da tampa



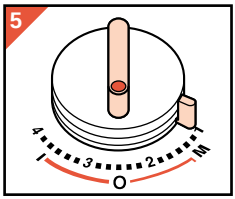


- Desloque a tampa com firmeza na direcção da seta (fig. 4) até parar e as marcas da tampa e da tigela (na pega) coincidirem.

Fecho de segurança incorporado

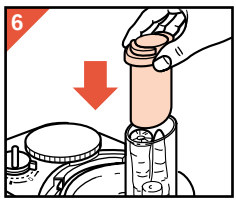
Apenas funciona se estiver na **posição correcta** (repare nas marcas de indicação)
- **a tampa** (C) foi enroscada na tigela, e também,
- tanto o **copo liquidificador** como a **peça do topo para misturar / amassar / bater** ou a **tampa de enroscar** tiverem sido apertados no orifício de montagem do copo liquidificador, o fecho de segurança incorporado ficará destrancado, de modo a que o aparelho possa agora ser ligado. Por esta razão, dê especial atenção às figuras 3 e 4.

Depois de utilizar



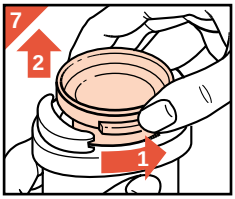
- Coloque o interruptor na posição **O**.
- Poderá, então, retirar a tampa da tigela, rodando-a no sentido contrário ao dos ponteiros do relógio.

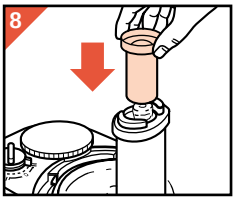
Tubo dos alimentos e pressor



- Utilize o pressor para introduzir os alimentos pelo tubo.

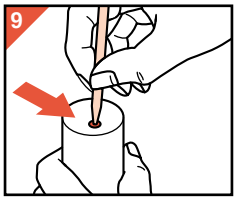
- Pode manter o pressor dentro do tubo dos alimentos para servir como interruptor da operação. Isso evitará salpicos e polvilho.
- O pressor está munido de um guia condutor.
- Pode retirar e (fixar) o condutor ao pressor, rodando-o (fig. 7). Se o retirar, o condutor e a abertura para enchimento mais pequena podem ser úteis no processamento de aliemntos como, por exemplo, cenouras, ou se as porções utilizadas forem insuficientes para encher o tubo dos alimentos (fig. 8).

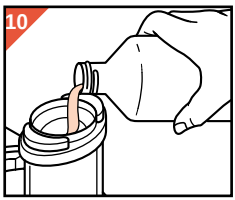




Tome nota: utilize o condutor somente se o pressor estiver no tubo dos alimentos.

- Na parte de baixo do condutor do pressor encontrará uma indicação onde pode fazer uma pequena abertura com um objecto ponteagudo (fig. 9). Através desta abertura poderá adicionar, de vez em quando, pequenas quantidades de líquido (por exemplo, óleo para fazer maionese) (fig. 10).
- Existem níveis de indicação (ml) no condutor do pressor para a medição de líquidos.





Acessórios (consulte as últimas páginas)

Quando encomendar peças para substituição ou para aumentar as possibilidades do seu aparelho, indique os números de referência ou o número do tipo.

- **Os acessórios standard são:**
- lâmina de metal
- disco de corte fino / grosso (de dupla face)
- disco para ralar médio / grosso (de dupla face)
- disco para ralar fino / muito fino (de dupla face)
- misturador
- varas para amassar
- acoplador
- espátula
- pressor com condutor
- acessório de mistura
- caixa para os discos
- batedor

- **Também disponíveis como acessórios extra:**

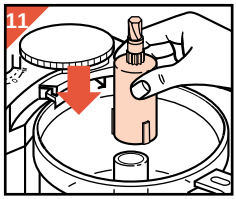
(Queira, por favor, consultar o seu fornecedor sobre a disponibilidade dos acessórios no seu país).

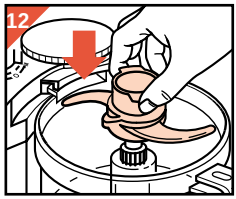
- disco combinado para ralar / cortar (médio / médio)
- disco para ralar de uma só face (extra fino)
- disco para picar (batatas fritas, nabo)
- acessório espremedor de citrinos
- disco para pelar batatas
- acessório para cortar

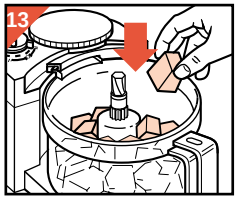
Lâmina de metal

Tenha cuidado: as extremidades de corte estão muito afiadas!

- A lâmina de metal é apropriada para cortar, misturar, fazer puré e massa para bolos e pão.







- Monte, sucessivamente, a tigela (fig. 2), o acoplador (fig. 11) e depois a lâmina de metal (fig. 12).
- Deite os ingredientes na tigela (fig. 13).
- Coloque a tampa (fig. 3, 4) e ponha o pressor no tubo dos alimentos (fig. 6).

Sugestões:

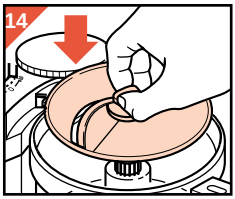
- Corte, previamente, os pedaços grandes em cubos de cerca de 3 cm.
- Evite um excesso de processamento. (Mesmo quando utilizar a posição **M** “Momentâneo”).

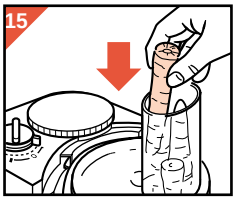
- Quando estiver a cortar queijo (duro), não mantenha o motor ligado durante muito tempo. O queijo pode ficar quente e encaroçar.
- Se ficarem alimentos presos à lâmina de metal, ou se ficarem partículas de comida agarradas ao interior da tigela:
- desligue primeiro o aparelho
- retire a tampa da tigela
- e retire os alimentos da lâmina de metal ou da tigela com uma espátula.
- Não corte alimentos muito duros, tais como grãos de café, avelãs e pedaços de gelo, porque a lâmina de metal poderá ficar romba.

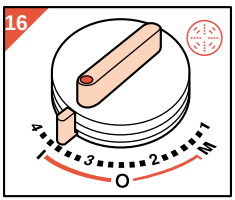
Disco de corte e discos para ralar /

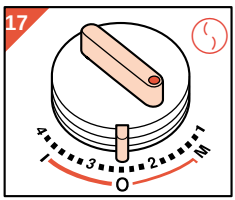
Tenha cuidado: as extremidades do disco de corte estão muito afiadas! Por isso, segure sempre o disco pelo orifício central.

- Monte a tigela e o acoplador (fig. 2, 11)
- Coloque o disco de cortar ou de ralar com o lado a ser utilizado virado para cima. (Para discos de dupla face:
  I para fatias ou ralado fino;
  ▮ para fatias mais grossas ou ralado grosso). (Fig. 14).
- Coloque a tampa (fig. 3, 4)
- Introduza os alimentos no tubo (fig. 15)
- Coloque o pressor sobre os alimentos (fig. 6) e pressione ligeiramente.
- Para **ralar,** coloque o comando de velocidade na posição **3** ou **4** e o comutador na posição **I** (fig. 16).
  Para **cortar,** coloque o comando de velocidade na posição **2** ou **3** e o comutador na posição **M** (fig. 17).
  (Consulte, igualmente, a tabela nas últimas páginas 79- 82).









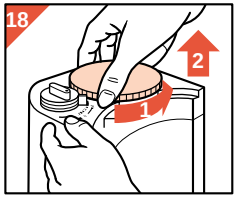
- Empurre os ingredientes para baixo com o pressor (fig. 6). Faça uma pressão moderada. Especialmente quando estiver a processar, por exemplo, cenouras, é aconselhável utilizar o condutor do pressor (fig. 7).

Sugestões:
- Corte previamente os pedaços grandes para caberem no tubo dos alimentos.
- Encha o tubo dos alimentos para obter os melhores resultados.
- Vá esvaziando a tigela quando estiver a processar grandes quantidades.

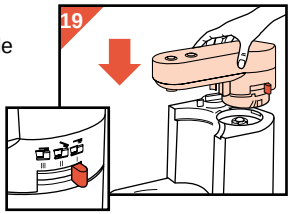
Misturador , Batedor , Varas de Amassar

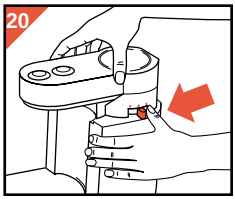
- O misturador é apropriado para bater ovos, claras, cremes para sobremesas, pudins instantâneos, creme e massa para bolos.
- O batedor é especialmente adequado para misturar frutos secos na massa para bolos e para espalhar farinha na massa levedada.
- As varas de amassar são especialmente adequadas para bater massa de farinha com fermento (por exemplo, para pão) e massa para pãezinhos.

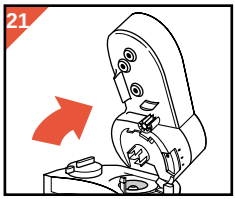
- Desenrosque a tampa da cobertura (fig. 18).



- Coloque a peça de cima (fig. 19). Verifique se o comutador de 3 posições está na posição mais recuada.

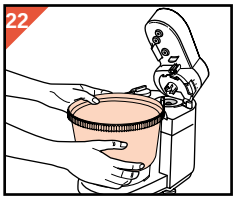


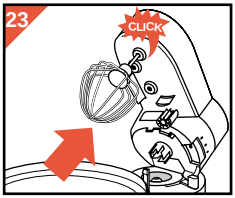


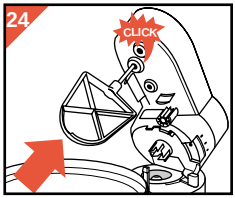


- Coloque o comutador de 3 posições na posição central (fig. 20).
- Coloque a peça de cima na posição inclinada

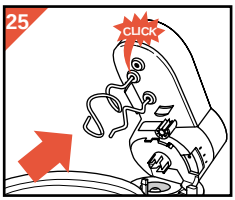
(fig. 21).
- Coloque a tigela (fig. 22).



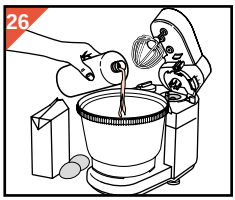




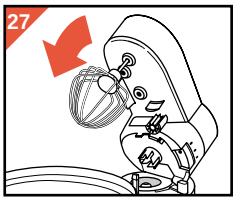
- Coloque o misturador (fig. 23), o batedor (fig. 24) ou as duas varas de amassar (fig. 25). Empurre com força até ouvir “Clique!”



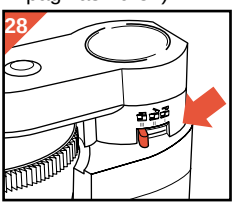
- Coloque os ingredientes na tigela (fig. 26).

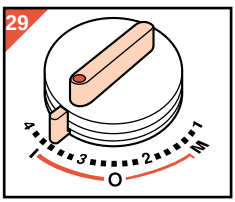


Sugestão:
Quando usar as varas de amassar, deite em primeiro lugar o(s) líquido(s) na tigela. Junte depois os ingredientes secos.

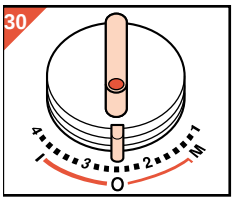


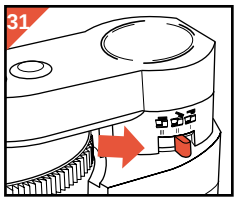
- Pressione a peça de cima para baixo (fig. 27).
- Coloque o comutador de 3 posições na posição mais avançada (fig. 28).
- Coloque o comutador na posição I e o comando de velocidades na posição **3-4** (fig. 29). (Por favor, consulte a tabela nas páginas 79-82).



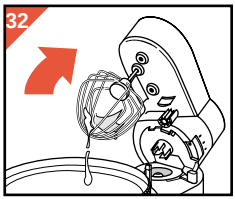


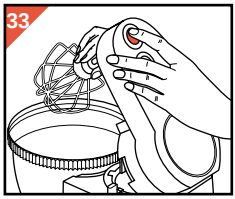
Depois de utilizar

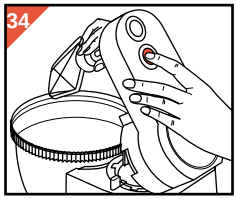




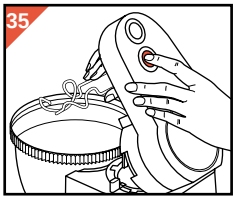
- Coloque o comutador na posição **O** (fig. 30).
- Coloque o comutador de 3 posições na posição do meio (fig. 31).
- Coloque a peça de cima em posição inclinada (fig. 32).



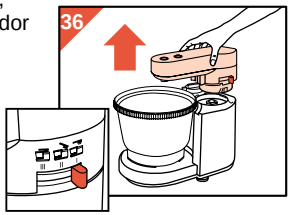




- Solte o misturador (fig. 33), o batedor (fig. 34) ou as varas de amassar (fig. 35), carregando no botão de soltar.



Se quiser retirar a peça de cima:
- Em primeiro lugar, coloque o comutador de 3 posições na posição **I** (fig. 36).
- Depois puxe a peça de cima a direito.



Receita para dois pães (pão branco)
1000 gr de farinha para pão (branca), 30 g de manteiga amolecida ou de margarina, 50 g de fermento de padeiro (para fermento em pó: leia as instruções da embalagem), cerca de 600 cc de água (35 - 40º C), 20 g de sal, 20 g de açúcar, 2 formas de alumínio (aprox. 30 cm de comprimento).

- Prepare o aparelho como já foi indicado.
- Em primeiro lugar, ponha a água, o açúcar e o fermento dentro da tigela. A seguir coloque os outros ingredientes.
- Deixe a máquina funcionar durante um **máximo de 8 minutos.**
- Desligue. Transfira a massa da tigela para uma outra tigela (grande) e tape-a com um pano húmido.
- Deixe a massa levedar numa temperatura moderada (35 - 40ºC), por exemplo num forno pré-aquecido, durante cerca de 20 minutos.
- Depois da massa ter levedado, bata-a e estenda-a, fazendo depois uma bola.
- Volte a colocar a massa na tigela e tape-a com um pano húmido. Deixe levedar numa temperatura moderada durante cerca de 20 a 30 minutos.
- Passado este período de tempo, bata-a e estenda-a. Divida em duas porções. Enrole com o formato das formas.
- Unte o interior das formas.
- Coloque a massa nas formas e tape-as com um pano húmido. Deixe a massa a levedar numa temperatura moderada durante mais 45 minutos.
- Retire o pano. Coloque a forma com a massa na parte de baixo do forno pré-aquecido (aproximadamente 225 °C).
- Coza a massa durante cerca de 35 minutos.

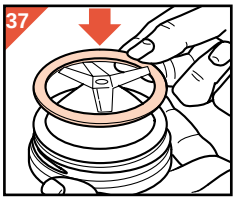
Sugestões
- Mesmo quando utilizar **farinha para pão,** siga as instruções acima descritas para obter os melhores resultados.
- Quando utilizar **farinha inteira** adicione 700 cc de água e coza durante, aproximadamente, 40 minutos.

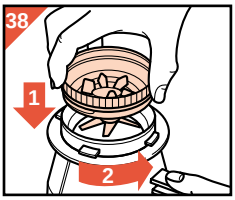
Acessório liquidificador

Importante

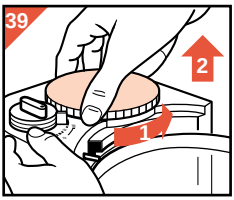
- **O acessório liquidificador só funciona se a tigela com a tampa e o copo liquidificador tiverem sido correctamente colocados.**
- **Nunca tente manipular alimentos no copo e na tigela em simultâneo.**
- **Antes de utilizar: não introduza a ficha na tomada de parede antes de colocar correctamente o copo liquidificador com a lâmina e a tampa.**
- **Depois de utilizar: retire a ficha da tomada de parede antes de separar o copo liquidificador do bloco do motor.**
- **Este acessório é apropriado para misturas muito finas e para purés. (por exemplo: sopas, molhos, batidos, comida para bébé, legumes, fruta, batidos finos, patés). se necessário, corte os alimentos sólidos em pedaços mais pequenos antes de os introduzir no copo liquidificador.**
- **Não introduza alimentos a temperaturas mais elevadas do que 80ºC.**
- **Não encha demasiado o copo para não transbordar. A capacidade máxima do copo para líquidos é de 1/2 litro.**
- **Nunca retire a tampa quando o liquidificador está em funcionamento.**

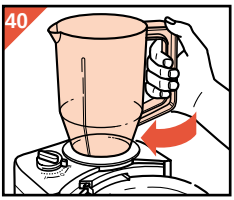
Montagem



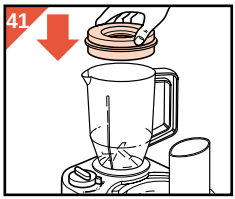


- Coloque o anel vedante de borracha no rebordo da unidade de lâminas (fig. 37).
- Instale a unidade de lâminas no copo, rodando-o com firmeza no sentido contrário ao dos ponteiros do relógio até ficar preso. (fig. 38).





- Desenrosque a tampa da cobertura (fig. 39).
- Rode o copo no sentido dos ponteiros do relógio até prender (fig. 40).

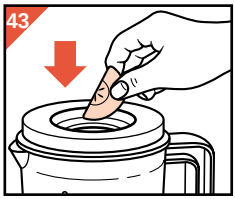


- Coloque a tampa no copo (fig. 41). Para desmontar, proceda de modo inverso.

Sugestões:

- Os ingredientes líquidos (por exemplo, o óleo para a preparação de maionese) podem ser adicionados através da pequena abertura da tampa quando esta estiver colocada ao contrário (fig. 42).

- A abertura na tampa pode ser utilizada para adicionar ingredientes quando o motor está em funcionamento. Desaperte, rodando (fig. 43).



- Se a operação de mistura for prolongada, os resultados serão, geralmente, mais finos.
- De vez em quando, pode tornar-se necessário interromper a operação de mistura e remover as partículas presas no copo. Em primeiro lugar, coloque o comutador na posição **O** e desligue a ficha. Depois, retire a tampa. Utilize uma espátula macia e mantenha-a a uma distância segura das lâminas (aprox. 2 cm).

Receitas para o liquidificador

Batido de leite (2 a 3 pessoas)
2,5 dl de sumo de maçã, 1,5 dl de leite frio, 150 g de gelado de baunilha, 1,5 colher de sopa de xarope de laranja.

Deite todos os ingredientes no liquidificador e processe durante cerca de 1 minuto.

Soda de ananás (2 a 3 pessoas)
2,5 dl de sumo de ananás, 1,5 dl de sumo de laranja, 2 colheres de sopa de sumo de limão, soda, 2 colheres de sopa de licor de laranja.

Deite todos os ingredientes, excepto a soda, no liquidificador e processe durante aprox. 15 segundos. Encha os copos com soda.

Paté de fígado de galinha
Aprox. 150 g de manteiga amolecida, 1 cebola picada, 350 g de fígado de galinha, 1 dl de caldo de galinha, 1/4 de colher de chá de sal, 1/2 colher de chá de pimentão doce, 1/2 colher de chá de caril em pó, pimenta a gosto, 1/2 colher de chá de molho inglês, 2 colheres de sopa de Cognac ou de Vinho do Porto, 100 g de nozes descascadas.

Estale a cebola numa colher de chá de manteiga, até ficar bem loura. Frite o fígado de galinha durante 3 a 5 minutos e adicione depois o caldo. Deixe que a mistura arrefeça durante algum tempo. Depois, misture tudo com as ervas, o sal, a pimenta e o molho inglês. Não desligue o aparelho e vá adicionando aos poucos a manteiga restante. Finalmente, deite o Cognac ou o Vinho do Porto. Deite o paté para uma taça adequada para o efeito e guarneça-o com as nozes. Deixe que arrefeça muito bem e sirva com tostas.

Sopa de tomate
1 kg de tomate, 5 dl de caldo, 1 colher de sopa de manteiga, 2 cebolas picadas, 3 colheres de sopa de farinha de trigo, 1 1/4 de natas, pimenta, aipo, salsa e tomilho.

Aqueça a margarina e frite as cebolas picadas até ficarem bem louras. Corte o tomate em pedaços e faça um puré (em duas porções) juntamente com a pimenta, o aipo, a salsa, o tomilho e a farinha. Adicione a mistura à cebola frita. Deite o caldo. Sempre a mexer, aqueça tudo e deixe que a sopa ferva durante cerca de 3 minutos.
Bata o creme até engrossar. Deite a sopa nos pratos e guarneça-os com as natas.

Limpeza

- Retire sempre a ficha da tomada de parede antes de limpar a caixa do motor. O bloco do motor pode ser limpo com um pano húmido. Nunca mergulhe em água nem lhe deite água por cima.
- Lave as peças que estiveram em contacto com os alimentos numa sabonária de água quente, imediatamente após a utilização. Não as lave na máquina de lavar.
- Tenha cuidado quando estiver a limpar a lâmina de metal e o disco de cortar: os bordos cortantes estão muito afiados!
- Certifique-se de que os bordos cortantes não tocam em objectos duros, pois poderão ficar rombos.
- O mecanismo do acessório batedor pode ser facilmente desmontado para facilitar a sua limpeza.

Símbolos utilizados (pág. 79-82)

= lâmina de metal
= disco de cortar
= disco de ralar
= batedor de claras
= varas de amassar
= misturador
= liquidificador

O aparelho não funciona convenientemente?

Se o seu Robot de Cozinha não funcionar devidamente, leia por favor a lista que se segue. Consulte, também, as secções correspondentes deste manual de utilização!

Problema:	Solução possível:
- O comutador não funciona.	- Posicione o copo e/ou a tampa correctamente e rode na posição indicada. (“Clique!”). - Posicione o liquidificador ou o tampão correctamente e rode na direcção indicada. - Quando amassar, bater ou misturar na tigela aberta (usando a peça de cima): coloque o comutador de 3 posições na posição III.
- Maus resultados obtidos ao picar, cortar ou ralar	- Seleccione a velocidade apropriada. Consulte as indicações do aparelho e deste manual.
- Não consegue bater as claras em castelo.	- Se necessário, adicione um pouco de sumo de limão ou de sal.
- Não consegue bater as natas.	- De preferência, bata as natas saídas do frigorífico (a uma temperatura de, aproximadamente, 6 °C).